

Maine Clam Chowder

5 cups bottled clam juice
1 cup of flour
1 cup onion, finely diced
10 slices of cooked bacon, chopped
2 tbsp of margarine
8 oz of cooked clams, chopped
4 medium potatoes, cooked and cut in bite sized chunks
1/2 cup milk
1/2 cup light cream
1 tsp salt
Freshly ground black pepper

Heat the clam juice in a large saucepan on medium heat.

In a separate pan, melt margarine and sauté the diced onions until they appear translucent.

Add bacon and flour to the melted margarine and stir continuously for 5 minutes. Increase heat on clam juice to medium-high, and with a wire whisk, add flour, margarine and onion mixture to the liquid. Stir constantly, breaking up any lumps that form.

Add clams and stir. Add potato chunks, milk, cream, and salt and continue stirring. Decrease heat to medium-low, and allow to simmer for about 20 minutes, stirring frequently to avoid burning or sticking.

Serve hot with oyster crackers, adding freshly ground black pepper to taste.

If fresh clams are not available, substitute six ounces of canned clams, including the juice.