

# NEW ENGLAND CLAM CHOWDER



- 4 - 6.5 oz cans Cape May Chopped Sea Clams, drained
- 6 cups Cape May Sea Clam Juice
- 1 tsp butter
- 4 strips bacon
- 2 cups potatoes, boiled, peeled & diced
- 1 1/2 cups diced celery
- 4 tsp cornstarch
- 4 tsp cold water
- 4 sprigs fresh thyme, chopped
- salt & pepper to taste

Sauté onion, celery & bacon in butter in a large pot. Add clams, clam juice, cream, salt, and pepper. Simmer for 10 minutes. Mix the cornstarch with water in a small bowl and add to mixture. Bring to a boil. Remove from heat and serve.

Makes 8-10 servings.

