

Rhode Island

Clam Chowder

Featured Food: Clams

Makes: 4 servings

Ingredients

- 2 cans clams (6.5 ounces each)
- 4 tablespoons diced salt pork
- 1 onion, chopped
- 2 tablespoons flour
- 1 cup diced potatoes
- 2 cups milk (1 pint)
- ½ teaspoon salt
- dash of hot sauce (optional)
- chopped parsley for garnish (optional)



Directions

1. Drain the clams from the juice and chop them. Save the clam juice from the can. Strain the clam juice through cheesecloth or a very fine wire strainer to remove any small pieces of shell.
2. Heat a large pot over medium heat. Crisp the finely diced salt pork and remove from the fat.
3. Cook the onion in the fat for a few minutes, add the flour, and stir until well blended. Then add the clam juice and the potatoes.
4. Cook this mixture until the potatoes are done. Then add the milk and the chopped clams and crisped pork.

5. Cook for a few minutes, add salt.
6. Add hot sauce and sprinkle finely chopped parsley over the top (optional).

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, U.S. Department of Agriculture, Bureau of Home Economics, adapted by the USDA Food and Nutrition Administration.

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