



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Clam Chowder

(Soups And Stews, None)

Ingredients:

- 6 medium sized potatoes - diced
- 1 medium sized onion
- 1 medium sized carrot - grated
- 4 cloves of fresh peeled garlic
- 3 cans of clams (keep clam juice)
- 1 can of evaporated milk
- 2 tbsp of flour
- 1 tsp of salt
- 1 tsp of pepper
- 1 tsp basil
- 1 tsp of thyme
- 1 tsp lemon pepper

Directions:

Add potatoes to a medium sized pot. Cover potatoes with cold water and bring to a boil. With potatoes partially cooked, add onion, garlic, carrot, salt and pepper. Simmer for 10 minutes. Add clams and juice and stir gently. Blend flour with evaporated milk to create a thickener and gently add into mixture. Add basil, thyme and lemon pepper.

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