

## **Clam Chowder (for 8 People)**

### Ingredients:

1 can	Baby Clam
2 dozen	Clams
2 cans	Clam Juices
1 cup	Diced Onion
1 cup	Diced Celery
2 cup	Cubed Potatoes
1 cup	Diced Carrots
3/4 cup	Butter
3/4 cup	Flour
2 cup	Whipping Cream
2 cup	Milk
2 tbsp	Lemon Juice
To Taste	Salt and Pepper

### Instructions:

- 1) Melt the butter in a stock pot. Add onion, celery, and carrot into the stock pot and sauté for 5 minutes. Mix in flour and cook for another 3 minutes.
- 2) Whisk in milk and clam juices and stir constantly until thick and smooth. Stir in baby clam, potatoes, and whipping cream. Bring it to simmer for 20 minutes.
- 3) Stir in clams just before serving. When clams are open, stir in lemon juice, and season with salt and pepper.