# Clam/Seafood Chowder

## Ingredients

- 1 Quart clams - For seafood chowder, add mussels, fish, scallops and shrimp)
- 1/4 cup salt pork (or chopped bacon)
- 3/4 cup onion - sliced
- 2 cups cold water
- 1/2 cup cream
- 2 tablespoons butter
- 3 cups diced potatoes

## Instructions

- Boil the potatoes
- Drain chopped clams, save the liquid
- Cook salt pork - almost crisp
- Add onions and simmer until soft (3-5 minutes)
- Add the potatoes, water & clam juice
- Simmer 10 more minutes
- Add the clams, and other seafood if making seafood chowder
- Cook 12-20 minutes
- Add butter, half & half as needed

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