

Dad's Clam Chowder

Donated by

Scoutmaster Randy Canfield



4 tablespoons - finely cut salt pork or bacon	4 tablespoons - minced onion
Juice from 2 - 7 oz. cans minced or whole clams	2 cups – finely diced potatoes
1 - 18 oz. can of cooked tomatoes	1/3 cup – diced celery
1 cup – diced carrots	1/4 teaspoon – thyme
1/2 cup – boiling water	1 teaspoon – salt
2 teaspoons - minced parsley	1/8 teaspoon – pepper

- Cook bacon, onions, potatoes and carrots until potatoes and carrots are soft.
- Add remaining ingredients and heat to boiling.
- Serve.

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