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## MONTEREY CLAM CHOWDER

RECIPE

This recipe comes from **Nana's Recipes** which is the website of Norma "Nana" Welton - you can visit the website by **clicking here**.

David Welton, her son, describes Nana's website as follows:

"Easy to prepare "home cooking with flair" recipes from a Grandmother who loves to cook! Pictures and detailed recipes of chocolate desserts, cakes, pies, cookies, salads, entrées, side dishes and more."



### Ingredients

6 slices bacon  
2 medium onions chopped  
1 clove of garlic mashed  
1/2 cup chopped celery  
3 cups potatoes diced  
2 cups boiling water  
2 (4 oz.) cans clams with liquid minced  
2 teaspoons salt  
1/4 teaspoon black pepper  
1 quart whole milk  
2 tablespoons butter  
a dash of dill weed

### Method

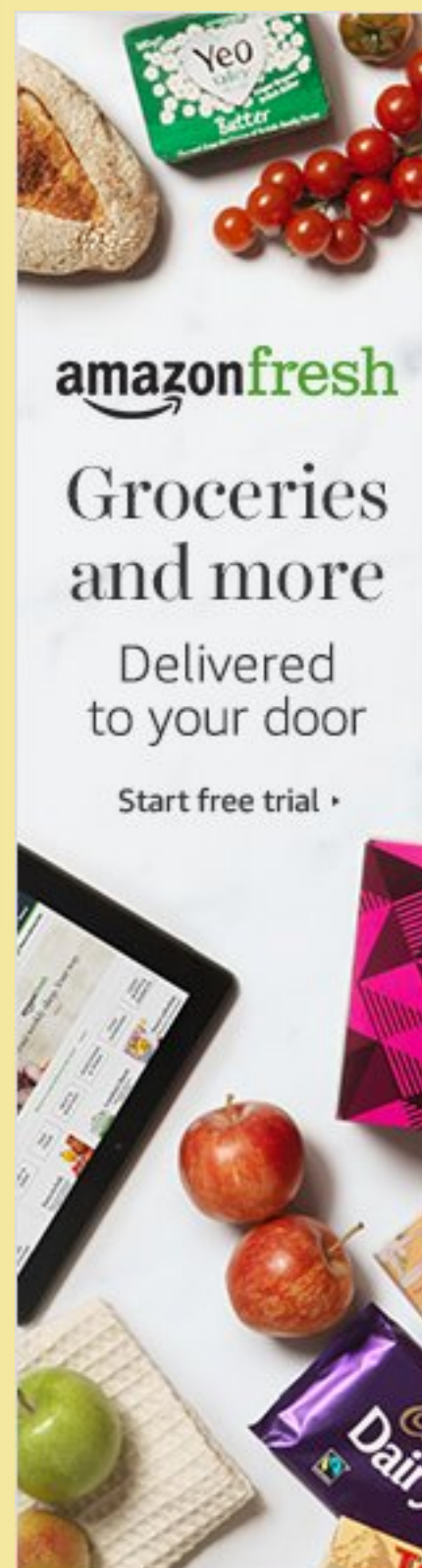
- Place several pieces of paper towel on a large microwave safe dish, add bacon slice and cover with paper towel. Cook until bacon is crisp, or fry bacon in frying pan, discarding fat. Cut cooled bacon into small pieces and set aside.
- Add a small amount of butter in a large pan add onions, celery and garlic cook until tender (remove any garlic pieces).
- Add potatoes, water, clams (with liquid), salt and pepper. Cover and simmer until potatoes are tender, about 10 minutes.
- Add crisp bacon bits, milk, butter, dill and heat gently, not allowing soup to boil. One half of this recipe will yield 5 cups of soup.

### Norma "Nana" Welton

Email Hub-UK : [info@hub-uk.com](mailto:info@hub-uk.com)



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