

Bull Island Clam Chowder

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I like this a lot better than other clam chowders
Didn't have it written down and have always just put
it together.

Bull Island is what the local's call Poquoson, VA

Wayne's Bull Island Clam Chowder

3 or 4 doz. Chowder clams or Cherry Stone if you prefer, I think they are not as tough

2 or 3 onions

1 celery stalk

3 or 4 medium size potatoes

water to cover vegetables

salt & pepper to taste
you can always add more later

1 slice bacon

open clams, saving juice
grind or slice clams as you prefer
put in stock pot with juice

chop onions, and celery
add to pot

add slice of bacon to pot

add enough water to cover vegetables
bring to a boil

reduce heat to medium simmer
cook till celery and onions are tender

peel 3 or 4 potatoes

Bull Island Clam Chowder

cut into quarters or a little smaller

Do not add potatoes too soon or it will become potato soup

Serve when potatoes are cooked through

The amount of potato used depends on how

Thick or thin you want it

I prefer it thicker

Don't forget the oyster crackers

Recipe courtesy Wayne

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