

Alaska Clam Chowder

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Alaska Clam Chowder

6 slices bacon, minced
1 small onion, minced
1 4 to 6 oz. can minced clams
1 large or 2 small potatoes, cut small pieces
1/2 teaspoon salt to taste
1 1/2 cups water
1/2 can canned milk
1 quart milk

Saute bacon until half crisp in frying pan. Place in medium saucepan with heavy bottom if possible. Add onions, clams in juice, potatoes, salt and water. Simmer for 15 minutes. Add canned milk and the one quart milk. Bring just under a boil, do not boil. Hold at medium warm, and serve with crackers. Yields 4 servings.

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