

## **Clam Chowder**

**¼ lb bacon (4 to 6) slices**

**1 onion chopped**

**1 C celery chopped**

**4 to 5 potatoes cubed**

**4 6.5oz can clams (drained, reserve juice)**

**¼ C flour**

**¼ C sherry**

**1 qt whole milk**

**Salt and pepper to taste**

**Tabasco sauce to taste**

**Saute bacon until crisp, add onion and celery and cook until limp. Add potatoes and the juice drained from the clams, cook until the potatoes are soft. Add milk, heat to a low simmer. Mix the flour with enough water to make a light roux. Add to soup until getting the desired consistency. Check for seasoning adding salt, pepper, Tabasco and sherry.**