

# Clam Chowder

Prep Time: 5      Ready In: 15

Cook Time: 10      Servings:

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## Ingredients

2 Can Clams	1 Small Onion Chopped
1 Garlic clove, Minced	1/2 Cup Celery, chopped
3/4 Cup Butter	1 Qt Half and Half
1/2 Cup Flour	1 pinch Salt and pepper to taste

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## Directions

- 1      Melt butter, saute onions and garlic.
- 2      Put clams, with their juice in to a pot. Place potatoes and celery in with them (Add enough water to cover) and bring to a boil, then simmer until tender.
- 3      Mix the flour and cream while cool. Place everything in one pot and bring slowly back up to temperature.