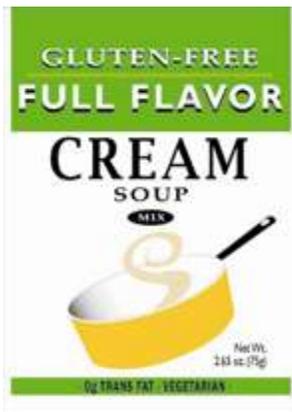


FULL FLAVOR FOODS



NEW ENGLAND STYLE CLAM CHOWDER



- 1 package of Cream Soup Mix
- ½ C. onion, diced
- 1 Tbsp. butter or margarine
- 6 ½ oz. clams, chopped
- ¾ C. medium potatoes, diced & cooked

Prepare 1 package **Cream Soup Mix** as directed. In a separate pan, sauté ½ C. small diced onions in 1 Tbsp. butter or margarine. Add onions to soup along with one 6 ½ oz. can chopped clams (with juice) and ¾ C. med. Diced potatoes (cooked). Stir and simmer 3-5 minutes.

Makes approximately 3 – 8 oz. servings.