



**Christmas Traditions**  
**(what would they be without our Family Favorite Recipes)**

**Elaina's Clam Chowder**  
**A Canutt Christmas Tradition**

**Heart of the Savior Ministries Inc.**

**INGREDIENT LIST**

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|--|---|
| 1 – 51 oz can  | chopped clams (Costco carries a two pack of this size)            |
| 1 lb   | bacon cut in ¼ inch strips  |
| 1  | leek diced  |
| 3-4  | celery stocks diced   |
| 3-4 lbs  | potatoes diced (quicker version 3-4 lbs cubed frozen hash browns) |
| 2 pints  | heavy whipping cream  |
| 1 -8 oz  | sour cream  |
| 3-4 Tbls   | flour   |
| 2 – 3 Tbls   | parsley   |
| Salt, Pepper, and Paprika to taste                     |   |
| Instant Mashed Potatoes (to thicken chowder if needed) |   |

**Directions**

1. Fry bacon in skillet. Drain bacon, but save the grease.
2. Combine celery and leek. Saute in 2 Tablespoons of bacon grease until translucent or soft. Add 3 Tablespoons of flour to this mixture when cooked. Stir together well.
3. Place vegetable mixture in pot or crockpot with cooked bacon and parsley. Stir together. Discard remaining bacon grease.
4. Add can of clams with juice.
5. Add diced potatoes (can microwave the potatoes first if you need to speed up process).
6. Stir everything together and bring to soft boil then turn down to simmer(crockpot cook on high 4 hours until potatoes are tender)
7. When potatoes are tender, add sour cream and heavy cream. (if doing in crockpot, let milk products cook at least 30 minutes with the other ingredients)
8. Salt, pepper, paprika to taste. If you need to thicken add small amount of instant mashed potatoes.
9. Recipe makes approximately 5 quarts.