

Clam Chowder

Ingredients:

4 Qt. (Serves 4-6)

1/4 lb.

1/2 cup

1 tsp.

Dash

2 1/2 cups

1 1lb. can

1 cup

1 6.5oz. can

6 / 8 Qt. (Serves 8-12)

1/2 lb.

1 cup

2 tsp.

1/4 tsp.

4 cups

2 1lb. cans

2 cups

2 6.5oz. cans

Ingredients

Salt Pork, diced

Onion, sliced

Salt

Pepper

Water

Tomatoes

Potatoes, diced

Clams

Directions:

1. Cook and stir salt pork in cooker until pork is crisp. Pour off excess fat.
2. Add onion, salt, pepper, water, tomatoes (with liquid) and potatoes. Break up tomatoes.
3. Cover and cook 6 minutes after control jiggles.
4. Cool cooker normally for 5 minutes, then place under faucet.
5. Add clams (with liquid). Bring to a boil and cook uncovered for 2 minutes. Sprinkle with thyme.