

# Clam Chowder – Annabel Taylor

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4 strips bacon – diced, fried, drained

2 T olive oil

½ onion – diced

2 c potato – diced, boiled until tender

2 cans baby clams with liquid

1 can cream of potato soup

2 ½ c milk

1 t salt

½ t celery salt

1/8 t pepper

¼ c vermouth

1. Combine all ingredients.
2. Heat, but do not allow to boil as it will curdle.