

## TIM HOLDER'S CLAM CHOWDER

Dice fine ½ lb of Turkey Bacon / ¼ Cup of Olive Oil / ½ Stick of butter. – Fry until almost done.

Add

3 large onions, medium chop

4 celery sticks whole – medium chop

Heaping teaspoon of chopped garlic

5 small jars of clam juice

juice from 15 cans of clams (tuna fish can size)

put clams aside – refrigerate

3-4 bay leaves

Cook – add salt/white pepper

Low simmer/boil 15-20 minutes

Add peeled and diced potatoes – 5-7 pounds

Bring back to boil – not too mushy

Add 1 quart heavy whipping cream

2 quarts half and half

Thickened with ½ Cup flour with cold water little at a time

Add clams after hot

10-12 quarts serves 10-12 adults with some left over