

## Clam Chowder

2 c. diced potatoes  
1 c. finely chopped onion  
1 c. finely chopped celery  
2 cans minces clams  
1 ½ t. salt  
½ t. sugar  
Dash coarse ground pepper  
¾ c. butter  
¾ c. flour  
1 quart half & half

Prepare the vegetables. Cover them with the juice drained from the clams and enough water to barely cover them. Simmer for 20 min. until tender. Meanwhile, use a whisk to mix the flour into the melted butter, simmer 2 min. Add the half & half, stirring constantly. Cook until smooth and thick. Add this mixture to the vegetables and add the seasonings. Simmer and serve.