

## Clam Chowder from The Frugal Girl

Serves 6



1 cup chopped onion  
1 cup celery  
1 tablespoon butter  
1 minced clove garlic  
4 cups peeled and diced potatoes  
1 bottle clam juice  
2 10-ounce cans minced clams, drained with juice reserved

1/2 cup butter  
1/2 cup flour  
1 quart half and half  
1/2 teaspoon white sugar  
1/2 teaspoon ground black pepper  
salt to taste

Sauté onion and celery in butter over medium heat until softened. Add garlic and sauté 1 minute. Add potatoes, clam juice (include juice reserved from cans). If necessary, add enough water to cover potatoes. Cover and simmer for 15-20 minutes, or until potatoes are soft.

In a large, heavy pot, melt butter over medium heat. Stir in flour and cook for 1 minute. Stir in half and half, and bring to a boil, stirring regularly. Boil 1 minute. Add potato/clam juice mixture along with the sugar, black pepper, and reserved clams. Salt to taste. Heat to desired serving temperature.