

# New England Clam Chowder

$\frac{3}{4}$  Cup butter

6 Small onions minced

2 Pints clams

4 Cups boiling water (including clam broth from container)

4 Potatoes, diced

Salt & pepper to taste

$\frac{1}{2}$  Gallon milk

Fix bottom of Dutch Oven. Melt butter. Fry onions until golden brown. Add drained clams. Simmer for 5 to 6 minutes. Add boiling water, potatoes, salt and pepper and cook until potatoes are done. Add milk. Heat thoroughly.