Maine Clam Chowder

INGREDIENTS

2 cups bottled clam juice

3 cup water

1 cup of flour

1 cup onion, finely diced

10 slices of cooked bacon, chopped

2 Tablespoons margarine

8 oz. of cooked clams, chopped

4 medium potatoes, cooked and cut in bite sized chunks

1/2 cup milk

1/2 cup light cream

1 teaspoon salt

freshly ground black pepper

DIRECTIONS

1. Heat the clam juice and water in a large saucepan on medium heat.
2. In a separate pan, melt margarine and sauté the diced onions until they appear translucent. Add bacon and flour to the melted margarine and stir continuously for 5 minutes.
3. Increase heat on clam juice to medium-high, and, with a wire whisk, add flour, margarine and onion mixture to the liquid. Stir constantly, breaking up any lumps that form.
4. Add clams and stir.
5. Add potato chunks, milk, cream and salt, and continue stirring. Decrease heat to medium-low, and allow chowder to simmer for about 20 minutes, stirring frequently to avoid burning or sticking.
6. Serve clam chowder hot with oyster crackers, adding freshly ground black pepper to taste.

\*If fresh clams are not available, substitute six ounces of canned clams, including the juice.