

## Boston Clam Chowder

Melt butter, then add bacon, onions and celery. Once softened, add flour stirring constantly for 2 mins.

To make soup, drain into pot Omega clam juice from packs, add potatoes, milk and simmer gently for 10 mins.

Shell Omega clams and add meat to soup. Heat through for 2 mins.

Season to taste, remove from heat, stir and add cream.

Ladle the chowder into bowls and garnish with chives and parsley.

### ***For 6 Servings:***

125g butter

4 bacon rashers – chopped

1½ onions – chopped

2 stalks celery – chopped

½ C plain flour

2½ C milk

3 potatoes – peeled, cubed and par-boiled

2 x 1Kg Omega<sup>TM</sup> Clams

Dash of cream (to taste)

Small bunch chives – chopped

¼ C parsley finely chopped