

Crock Pot Clam Chowder

Ingredients

4 (6 1/2 oz.) cans clams
1/2 lb. salt pork or bacon, diced
1 lg. onion, chopped
6 to 8 lg. potatoes, pared and cubed
3 c. water
3 1/2 tsp. salt
1/4 tsp. pepper
4 c. half and half cream or milk
3 to 4 tbsp. cornstarch

Directions

Cut clams into bite sized pieces if necessary. In skillet, saute salt pork or bacon and onion until golden brown; drain. Put into Crock Pot with clams. Add all remaining ingredients, except milk. Cover; cook on high 3 to 4 hours or until potatoes are tender. During the last hour of cooking, combine 1 cup of milk with the cornstarch. Add that and the remaining milk and stir well; heat through.