



SOUPS 89

CLAM CHOWDER

8 dozen clams—remove from liquor and chop
 1 good-sized carrot
 1 onion
 4 potatoes
 3 thick slices of salt pork or bacon chopped and fried
 1 teaspoon salt
 ½ teaspoon thyme
 Dash of pepper
 1 small fresh tomato, skinned and chopped
 1 pint cream sauce

Cook until tender in two quarts of water the carrot, onion, potatoes, salt, thyme and pepper.

