



New England Clam Chowder

This delicious version is adapted from Mike Roy's Crock Cookery.

1/4 pound salt pork, diced
2 leeks (white part only) or 1 large onion, diced
6 potatoes, diced in 1/4 inch squares
2 Tbsp. green pepper, chopped
1 clove garlic, minced
1 quart chicken stock
1 tsp worcestershire sauce
2 6.5oz. cans chopped clams
2 cups half-and-half
A few drops of Tabasco
Paprika
Salt and pepper to taste

Saute salt pork in a skillet until lightly browned. Stir in leeks or onions, cooking until transparent. Combine in crock cooker with remaining ingredients, except for clams, half-and-half, and paprika. Cover; cook on low 6-8 hours. Increase heat to high; add clams and half-and-half. Cook only until very hot, not boiling - about 15-20 minutes. Serve garnished with a sprinkling of paprika