

1/4 lb. bacon, diced
2 cups sliced white onions
4 cups red potatoes cut in 1/2" cubes (buy 2 lbs.)
3 cups whole milk
1 tsp salt
1 tsp fresh-ground (coarse) black pepper
4 (10 oz.) cans whole shelled clams
1 (6.5 oz.) can chopped clams in clam juice
2 cups clam liquid (from canned clams, augmented with bottled clam juice if necessary)
1/4 cup heavy cream (optional)

In a large saucepan gently heat bacon until fat is melted. Scrub (do not peel) and cut potatoes and slice onions while bacon is heating. Stir in onions and sauté 2 to 3 minutes. Add potatoes, milk, salt and pepper. Simmer gently, covered, for 15 minutes or until potatoes are just getting tender. Add clams and clam juice. Simmer 2 minutes or more until potatoes are completely cooked but still firm and not mushy. Stir in heavy cream before serving. Makes 8 cups, serving 6 - 8.

Almost impossible to use too much pepper - season to taste after serving. Excellent left-over.

Shopping List:

1 lb. Bacon
2 large white onions
2 lbs. red potatoes
1 qt. whole milk
4 (10 oz.) cans whole shelled clams
1 (6.5 oz.) can chopped clams in clam juice
1/2 pint heavy cream