



## Vichyssoise, Clam Chowder, Potato Soup

From Tom and Mary Kay

- 1 medium onion, chopped
- 6 medium potatoes, chopped
- 1 teaspoon salt and a dash pepper

Chicken broth

- 1 small carrot slivered
- 3 cups half and half
- 2 tablespoons butter
- 3 tablespoons flour
- 2 cans minced clams, drain some liquid for clam chowder

- Cook onion, potato, salt, and carrot in small amount of broth until soft.
- In another pan, cook butter and flour until smooth, add half-and-half and cook until creamy.
- Add cooked mixture.
- For vichyssoise, put into blender or through sieve and cool. Serve cold.
- Serve potato soup as is.
- For clam chowder, add clams and juice.

