

WILD IN THE KITCHEN

# How about chowder?

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Special to The T-R



**MARLOWE**

A grateful Holiday message to all you kind readers and a sincere thank you for tolerating my Wild In The Kitchen articles. Now I fully realize that with the ultimate Christmas Day now hovering over you in two days that you don't need a complicated Jerry Marlowe recipe to try out so lets keep it simple. You probably already have your menu established and far be it for me to interfere with all your time-honored favorites. But as sanity dictates I just had to share a therapeutic soup for you to experiment with for the day after.

## **THE PENULTIMATE CHOWDER**

I really do savor that word penultimate. When you look it up the synonym is next-to-last. That really frightened me because you may interpret that to mean this would be your next to last bowl of my chowder. I do hope that won't be the case because we have always found this formula to be very edible and even therapeutic

after a day of revelry and over-eating. So please do give it a try. As a long practicing pharmacist it is much better than resorting to regurgitating and far more healthy.

So here we go.

Start with 4 slices of bacon chopped and fried in a hot pot. Add 2 medium onions, 2 carrots and 2 slices celery all chopped until softened plus a big cup of crushed tomatoes. Add some crushed fresh garlic — minced is OK, too. Add 3 cups of cut up good potatoes.

Now add clam juice to cover and adjust your seasonings to your favorites. Basil, marjoram, rosemary and thyme are all great. Not sure of your tolerance for cream or half and half but now is the time to add a pint or so. I like to serve it in big bowls with a dollop of sour cream.

Here's wishing you a great holiday and many thanks for your kind comments when I run into you at our local food emporiums.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.