

Vicki's German potato or Clam chowder Vickie Wright

For the soup I cut and cubed potatoes, filled jars 3/4 jar of potatoes.

and then in separate bowl I mixed celery onions and grated carrots,

I filled the jars the to 1 inch head space with the veggies,(don't pack down)

the broth is chicken stock seeped rosemary, celery seed, onion, and garlic powder, boil until the rosemary seeps, fill jars to 1/2 inch, top with bay leaf, pressure can 45 minutes for quarts, 35 minutes pints

If you are wanting clam chowder throw a can of minced clams with the juice in before adding the stock

....yummy clam chowder !

to serve I just add a dash of heavy whipping cream and some salt and pepper!!