

Curried Clam Chowder

Green pepper, chopped

1 medium onion, chopped

4 T butter

1 10 oz can cream of mushroom soup

1 10 oz can cream of celery soup

2 10 oz cans of milk

2 6 1/2 oz cans minced clams, not drained

1 2 oz jar pimiento, minced

1 T curry

Saute green pepper and onion in butter. Add remaining ingredients except curry. Mix thoroughly, then add curry. Heat through. This can be made 2 days ahead.