



Total Time
MIN.

Serving Size
1 CUP OR 250 ML

Difficulty
EASY

Yields
12

INGREDIENTS

	WEIGHT	MEASURE
Signature Boston Clam Chowder Cook & Hold	1 (4 lb tub)	1 (1.81 kg tub)
Club House Cajun Seasoning	1/4 cup	60 mL
Cholula® Original Hot Sauce	2 tbsp	30 mL

Garnish:

Pepperidge Farm® Goldfish® Original

Fresh Chives Finely Chopped

Bacon Bits

INSTRUCTIONS

1. Place 1 tray (2 blocks) of soup in pot.
 2. Add one full tray of water (1.9 L or 8 cups) along with seasoning and hot sauce and cover.
 3. Heat to boiling (min. 82C/ 180F), stirring occasionally.
 4. Reduce heat (71C/ 160F) and cover. Stir periodically.
- To Serve: Garnish with suggested toppings.