Clam Chowder

1 3/4 pounds small white potatoes, peeled and cut in half

2 (6.5 ounce) cans chopped clams

2 cups chopped onion

2 1/2 teaspoons salt

2 teaspoons pepper

2 (10 ounce) cans whole clams

2 cups half and half

2 Tablespoons butter

oyster crackers

Place potatoes in a large pot and cover with 1 inch of water.

Bring to a boil.

Reduce heat and simmer until potatoes are tender.

Drain, transfer to a bowl and cool completely.

Add chopped clams (with juice), onion, 1 t. salt and pepper to potatoes.

Transfer to a ziploc bag and refrigerate 1-24 hours.

Drain whole clams, reserving juice.

Add enough water to make 1  cup.

Combine potato mixture, reserved clam juice and 1 1/2 t. salt in saucepan.

Bring to just simmering just around edges of pan.

Reduce heat and simmer 5 minutes.

Stir in whole clams and half and half.

Remove from heat and stir in butter.

Season with salt and pepper and serve with oyster crackers.