Our State eats

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Hatteras Clam Chowder

- ¼ cup salt pork, diced
- 2 to 3 red potatoes, diced
- 1 medium onion, chopped
- 4 to 5 dozen fresh clams, chopped, juice reserved
- 1 cup water
- Black pepper

Cook pork in a large pot until browned. Remove meat bits and set aside, leaving the rendered fat. Add potatoes, onions, clams and their juice, and water. Cover and simmer on low for 30 to 45 minutes. Sprinkle meat bits back into chowder and add pepper to taste. Let chowder sit awhile before serving. Serve with fried corn cakes.

Fried Corn Cakes

- 1 cup cornmeal
- ½ cup flour
- ½ tablespoon sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs, beaten
- 1½ cups canned cream

In a large bowl, mix cornmeal, flour, sugar, baking powder, and salt. Mix in eggs and cream. Let mixture sit a bit. Spoon into a skillet with hot oil as you would pancakes. Fry until golden brown on both sides.

RECIPES CONTRIBUTED BY SHARON PEELE KENNEDY / PHOTOGRAPHY BY BAXTER MILLER