



CORN AND POTATO CHOWDER

8 Servings (2 cups per serving)

Ingredients

Broth

- 4 cups chicken broth
- 1 ½ cups milk
- 1 cup heavy cream

Corn Chowder

- 4 cups canned corn (drained)
- 4 slices bacon, chopped
- 1 large onion, finely diced (1 ½ cup)
- 1 large carrot, cut into 1/4" dice (1 cup)
- 3 stalks celery, finely diced (1 cup)
- 3 medium potatoes, diced
- ¼ cup all-purpose flour
- 2-3 teaspoon sea salt, or to taste
- 1/4 teaspoon black pepper
- ¼ teaspoon ground nutmeg
- 1/4 teaspoon cayenne pepper, or to taste
- 2 tablespoon Chives, chopped, to garnish
- 1 cup shredded Cheddar Cheese

Preparation Steps

Corn Stock

- Add 4 cups broth, 1 ½ cups milk, and 1 cup cream to pot. Bring to a boil then reduce heat and simmer un-covered 20 minutes while making the chowder

Corn Chowder

- Place a large pot over medium/high heat. Add chopped bacon and cook stirring occasionally until browned. Remove bacon bits with a slotted spoon, drain and set aside.
- In the same pot, add chopped onion, celery, and carrot to the bacon fat and cook uncovered, stirring occasionally, until onion is soft (7-8 min).
- Add diced potatoes, 4 cups corn kernels, 2 teaspoon salt, 1/4 teaspoon black pepper, nutmeg and 1/4 teaspoon cayenne pepper. Sprinkle flour over vegetables and stir until well covered. Cook for one minute. Pour stock into the pot, bring to a light boil then simmer uncovered 10-15 minutes or until potatoes are tender. Season with salt and pepper to taste**. Ladle into bowls and garnish with reserved bacon, shredded cheese and chopped chives