

Corn Chowder

- ½ onion, small dice
- 1 stalk celery, small dice
- ¼ cup margarine
- 1 garlic clove, minced
- ¼ green pepper, small dice
- 2 tbsp flour
- 1 ½ cup chicken stock
- 1 potato, small dice
- 1 cup corn
- ½ can creamed corn
- Salt, to taste
- White pepper, to taste
- 1 bay leaf
- ½ cup heavy cream
- ½ cup milk

Instructions:

1. Cook onions, peppers, celery in margarine in a heated Saucepan.
2. Add garlic and cook until it's fragrant.
3. Sprinkle on the flour and cook for 3 minutes until a white roux has formed. (it will look like a sticky flour/vegetable goop – That's ok!)
4. Slowly pour in the chicken stock, Milk and Cream.
5. Add the frozen corn as well as the creamed corn. Stir.
6. Add potatoes and bay leaf. Simmer until vegetables are tender.
7. Adjust the seasoning with salt and white pepper, tobasco or hot sauce and Worcestershire sauce

VARIATION

** if you wish you could add 2-3 strips of Bacon to make it a "Bacon Corn Chowder"

Fry up the bacon strips in a skillet, then chop them up into bite sized pieces.

Add the bacon into your soup on step 5. (Along with the corn)

