

ATK Corn Chowder

Servings : 6

Amount	Measure	Ingredient - Preparation Method
8	ears	corn - husked
3	tablespoons	unsalted butter
1		onion - finely chopped
4	slices	bacon - halved lengthwise and cut into 1/4" pieces
2	teaspoons	fresh thyme - minced
		salt and pepper
1/4	cup	all-purpose flour
5	cups	water
3/4	pound	red potato - 1/2" pieces
1	cup	half and half
		sugar
3	tablespoons	basil - chopped

Cut kernels from corn. Transfer to a bowl and set aside. (5-6 cups). Scrape remaining pulp on cobs into 2nd bowl. (2-2.5 cups). Strain pulp and put juice in bowl. (about 2/3 cup)

Melt butter in Dutch oven over medium heat; add onion, bacon, thyme, 2 tspns salt, and 1 tspn pepper; cook, stirring frequently, until onion is softened and edges begin to brown, 8-10 minutes. Stir in flour and cook, stirring constantly, for 2 minutes. Whisking constantly, gradually add water and bring to boil. Add corn kernels and potatoes. Return to simmer; reduce heat to med-low and cook until potatoes have softened, 15-18 minutes.

Process 2 cups chowder in blender until smooth, 1-2 minutes. Return puree to chowder; add half-and-half and return to simmer. Remove from heat and add in reserved corn juice. Season with salt and pepper, and up to 1 tablespoon sugar. Serve, sprinkling with basil.