

Corn Chowder

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|---------|-----------------------------------------------|
| 6 | ears | corn |
| 2 | | 15 oz cans whole kernel corn - drained |
| 5 | cups | chicken broth |
| 3 | slices | bacon - chopped fine |
| 1 | medium | onion - chopped |
| | | salt and pepper |
| 1 | pound | red potato - scrubbed and cut into 1/2" cubes |
| 1 | cup | heavy cream |
| 4 | | scallion - thinly sliced |

Cut the kernels from the ears of corn; reserve kernels and cobs separately. Puree the canned corn and 2 cups of the broth in a blender until smooth.

Cook the bacon in a dutch oven over med heat until crisp, about 8 minutes. Using a slotted spoon, transfer to paper towels and reserve. Cook the onion, corn kernels, 1/2 tspn salt, and 1/4 tspn pepper in the bacon fat until the vegetables soften and turn golden brown, about 8 to 10 minutes.

Add the potatoes, corn puree, remaining 3 cups broth, and reserved cobs to dutch oven and bring to a boil. Reduce the heat to med-low and simmer until the potatoes are tender, about 15 minutes. Discard the cobs and stir in the cream, scallions and bacon. Season with salt and pepper and reserve.