

# Fresh Corn Chowder

Amount	Measure	Ingredient - Preparation Method
6	ears	corn - shucked
1	cup	heavy cream
2	slices	bacon - minced
1 1/4	cups	onion - minced
1	cup	red bell pepper - minced
1/2	cup	celery - minced
1/2	teaspoon	garlic - minced
6	cups	chicken broth
3	cups	potato - diced
3	cups	tomato - chopped, peeled and seeded
4	ounces	green chiles - chopped and drained
1	cup	monterey jack cheese - grated
		salt
		freshly ground black pepper
		tabasco sauce
1	cup	corn tortilla strips - toasted
2	tablespoons	cilantro - chopped

Cut the corn kernels from the cobs with a sharp knife, capturing as much of the juice as possible. Reserve 3/4 cup of the kernels. Puree the remaining kernels with the cream and set aside.

Cook the bacon in a soup pot over medium high heat until crisp, about 8 minutes. Add the onion, pepper, celery and garlic. Reduce heat to low and cover.

Cook, stirring occasionally, until the vegetables are tender, 10 to 12 minutes. Add the broth, potatoes and tomatoes. Bring to a simmer and cook, covered, until the potatoes are tender, about 20 minutes. Skim any fat away and discard.