

Gurley St. Grill's Creamy Corn Chowder

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	olive oil
1	cup	green chiles - diced
1/2	cup	onion
1	15 oz	can whole kernel corn (with liquid)
2 1/2	cups	water
2/3	cup	half and half
1/4	teaspoon	liquid smoke flavoring
1/4	teaspoon	white pepper
1/2	teaspoon	fresh parsley - chopped
1	tablespoon	chicken base
2	tablespoons	cornstarch
1	cup	mild cheddar cheese - grated
2 1/4	cups	cooked potatoes - diced

Heat olive oil in soup pot. Add onion and chiles and saute until onion is transparent, 1-2 minutes. Add corn and corn liquid and stir. Add 2.25 cups water, half and half, liquid smoke, pepper, parsley, and chicken base. Bring to low boil.

Dissolve cornstarch in remaining 1/4 cup cold water and add to soup mixture. Stir and cook until slightly thickened. Ad grated cheese and potatoes. Stir until well blended and potatoes are heated through.

Yield: "2 1/2 quarts"