

# Corn Chowder



PREPARATION TIME

15 minutes



COOKING TIME

25 minutes



PERFECT PARTNER

corn muffins



Being economical is easy when it comes to this delicious chowder. You can use leftover baked potatoes to make the cubed potatoes called for in this classic chowder recipe.

## SHOPPING LIST

- potatoes • celery
- cream-style corn
- whole kernel corn
- evaporated milk • bacon

## ON HAND

- onion • salt • cayenne pepper

# Corn Chowder

## INGREDIENTS

- 2 cups cubed, peeled potatoes
- 1/2 cup chopped onion
- 1/2 cup finely chopped celery
- 1 (8-ounce) can cream-style corn
- 1 (15-ounce) can whole kernel corn, drained
- 1 (12-ounce) can evaporated milk
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 2 slices fried bacon, crumbled

SERVES 4

**COOK'N**  
*Xpress*

• Bacon slices freeze easily, and there's no reason to defrost the slices before cutting them into small pieces. Once fried, you will have crumbled bacon in an instant.

## Make Ahead

Prepare this soup up to 24 hours ahead. Refrigerate until needed. Reheat slowly before serving.

## ♦ VARIATION

*Make this chowder a hearty winter meal by adding cubed, cooked ham during step 3.*

**1** Combine potatoes, onion and celery in a large saucepan. Add enough water to cover vegetables. Simmer for 20 minutes or until tender; drain. Return vegetables to saucepan.



**2** Partially mash the potatoes with a fork. Add cream-style and whole kernel corn to potato mixture.

**3** Bring mixture to a simmer. Add evaporated milk; mix well. Simmer for 5 minutes.



**4** Add cayenne pepper and salt to mixture. Ladle chowder into soup bowls. Top with crumbled bacon.