

Corn and Red Potato Chowder

Serves: 4

Ingredients:

2 bacon slices, chopped
1 small onion, chopped
1 tablespoon flour
1 red potato, peeled, cut into ½ inch cubes
½ red bell pepper, chopped
2 cups chicken broth (may substitute vegetable broth)
1 15-ounce can creamed corn
1 cup fresh or frozen corn kernels
½ cup heavy cream
1 tbs chopped fresh thyme

Method:

Cook bacon in heavy large saucepan over medium heat until fat is rendered, about 3 minutes. Drain bacon pieces and keep for soup garnish

Add onion and cook until tender, stirring occasionally, about 8 minutes. Add 1 tablespoon of flour. Cook and stir for 2-3 minutes

Add red potato and bell pepper and sauté 1 minute
Add two cups chicken broth and bring to a boil

Reduce heat and simmer until vegetables are tender and soup thickens slightly, stirring occasionally, about 15 minutes

Add creamed corn, corn kernels and 1 tbsp thyme to soup and simmer until heated through
Add heavy cream and bring back to a boil
Season to taste with salt and pepper

Sprinkle with thyme and cooked bacon bits.

Note:

Can be prepared 1 day ahead. Cover and Refrigerate. Warm over low heat, stirring frequently and thinning with more chicken broth if too thick.