

CORN CHOWDER

INGREDIENTS

1/2 POUND BACON, CUT IN 1/2 " PIECES
2 MEDIUM ONIONS, DICED
1 TABLESPOON FLOUR
2 CUPS WATER
1 POUND POTATOES, CUT IN 1/2" DICE
1 POUND FROZEN CORN
3 CUPS WHOLE MILK
1 VEGETABLE BOUILLON
2 TABLESPOONS CHOPPED PARSLEY
SALT & PEPPER



DETAILS

SERVES 6

HERE'S HOW

- 1 COOK BACON IN LARGE STOCK POT OVER MEDIUM HEAT. REMOVE BACON AND SET ASIDE.
- 2 ADD ONIONS TO POT AND COOK UNTIL TRANSLUCENT. STIR IN FLOUR, COOK FOR TWO MINUTES, ADD WATER AND POTATOES. BRING MIXTURE TO A BOIL, LOWER HEAT AND SIMMER UNTIL POTATOES ARE TENDER.
- 3 ADD CORN, MILK AND BOUILLON CUBE. SIMMER, WITHOUT BOILING, FOR FIVE MINUTES TO COOK CORN. ADD PARSLEY AND RESERVED BACON. ADD SALT AND PEPPER TO TASTE.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN