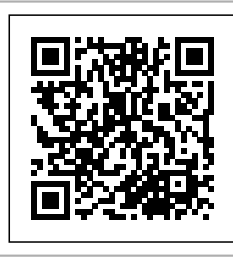


Most Delicious Summer Corn Chowder



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 20 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- __ 3 Slices of Bacon, chopped
- __ 1 Small Yellow Onion, diced
- __ 2 Cloves of Garlic, minced
- __ 2 Stalks of Celery, diced
- __ 5 Ears of Boiled Corn (from my latest how to cook corn recipe), kernels removed
- __ 8 cups of Corn broth from the boiled corn
- __ 3 Yukon Gold Potatoes, peeled and finely diced
- __ 1 cup of Milk
- __ 2 Tbsp of Butter
- __ Salt and Pepper, to taste
- __ Minced Chives for serving

1) In a soup pot, add the bacon, cook on medium heat until it renders its fat and crisps up a bit, remove from the pan, and discard all but 1 tbsp of bacon fat.

2) Add the butter, along with the diced onion, celery and garlic, season with a pinch of salt and saute for a few minutes until soft and translucent.

3) Reserve about 1 cup of corn and 2 cups of broth and set it aside. Add the potatoes, broth, milk and bacon to the pot, allow to come to a boil, simmer for about 20 minutes, then add the corn and continue to simmer for 20 more minutes.

4) Puree the reserved corn and broth either with an immersion blender or a regular blender, add it to your chowder, simmer for a bit, season with salt and pepper to taste, serve with some chopped chives.

NOTE: If you're making this with fresh corn without boiling first, add the corn kernels at the same time as the potatoes and just use chicken stock in place of the broth.

