

Corn Chowder

Servings: 8

"A creamy corn chowder - delicious and easy to make!"

Ingredients:

1/2 cup diced bacon
4 medium potatoes, peeled and chopped
1 medium onion, chopped
2 cups water
3 cups cream-style corn
2 teaspoons salt
Black pepper to taste
2 cups half-and-half



Directions:

Day 1

1. Place the bacon in a large pot over medium-high heat, and cook until crisp. Drain and crumble, reserving about 2 tablespoons drippings in the pot.
2. Mix potatoes and onion into the pot with the crumbled bacon and reserved drippings. Cook and stir 5 minutes. Pour in the water, and stir in cream-style corn. Season with salt and pepper. Bring to a boil; reduce heat to low, and cover pot. Simmer 20 minutes, stirring frequently, until potatoes are tender.

Day 2

1. Warm the half-and-half in a small saucepan until it bubbles. Remove from heat before it boils, and mix into the chowder just before serving.