

Corn Chowder

Servings: 8 cups

Ingredients:

¼ cup chopped green onion
1 clove garlic
1/8 tsp. Cayenne pepper
1 tbsp. Butter, melted
2 (10 ¾ oz.) cans cream of potato soup, undiluted
2 cups milk
15 oz. can whole corn
8 oz. Cream cheese, softened and cubed



Directions:

Sauté green onions, garlic and cayenne pepper in butter in a Dutch oven pan over medium heat; stirring constantly, until tender.

Combine soup and milk, stirring well.

Add soup mixture, corn and remaining ingredients to Dutch oven.

Reduce heat to medium-low; cook, stirring constantly, just until cheese melts.

Serve immediately.