

Corn & Potato Chowder



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2T butter	2T flour	1c milk
1/2 pound bacon, large dice	4c chicken broth	black pepper
1 onion, diced	6c potatoes, peeled and diced	1/8t cayenne pepper
3 celery stalks, sliced	1c carrot, diced	Cheddar cheese, shredded, for garnish
4~6 garlic cloves, minced	2c frozen corn	8 green onions, sliced, for garnish

Melt in large soup pot over medium~high heat. Add the bacon and cook until crispy. Remove bacon, drain on paper towels and reserve.

Pour off most of the bacon fat. Add the onion, celery and garlic and cook soft. Sprinkle on the flour and stir well into the veggies. Add the chicken broth and potatoes. Cover the pot and bring to a boil; then lower the heat and simmer about 20 minutes. Add carrots, corn and half of the bacon. Cover and simmer about 10 minutes.

Stir in the milk. Season with black pepper and cayenne pepper. Using an immersion blender, pulse blend in the pot several times to thicken the soup but still leaving some potatoes and corn in large pieces. Garnish with remaining bacon, cheddar cheese and green onions.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com