

Corn Chowder

From The Kitchen of: Tony Bolyn

Preparation/Cook Time: 10mins-4hrs

Servings: 4

INGREDIENTS:

4 strips bacon, finely chopped
1 med. onion, sliced thin
4 med. potatoes, peeled & cubed
2 10 oz. packs of frozen corn
1 can creamed corn
1 cup heavy cream 1 tsp. sugar
¼ cup butter or margarine
2 tsp. salt
2 cups milk
¼ tsp cayenne pepper(Lutheran zinger)

If making 8 servings, double all ingredients except corn, when using slow cooker. This will avoid overflow. Stove top: stir frequently. Do not boil.

INSTRUCTIONS:

Slow Cooker: On stove top sauté chopped bacon to golden brown-add onions, potatoes & 1 cup water. Simmer covered about 10 mins. or until potatoes are soft. Add corn, sugar, butter, salt, & cayenne pepper. Heat until butter melts. Place contents in slow cooker. Add creamed corn, heavy cream, & milk. Stir thoroughly. Cook 3-4 hours, covered at low temperature.

Stove-top: In lge. saucepan, sauté chopped bacon, golden brown-add onions, potatoes & 1 cup water. Simmer covered 10 mins or 'til potatoes are soft. Remove cover,set aside. In a separate pan, combine corn, creamed corn, salt, butter, sugar, cream & milk. Heat covered-low heat for about 10 mins, stirring occasionally. Add potato mixture; stir while adding cayenne pepper. Cook low heat until corn tender & thickened.