

CORN CHOWDER

Submitted by April Kittel

This creamy chowder combines sweet corn, tender potatoes, crispy bacon, and melted cheese for a comforting fall favorite. Serve with crusty bread or fresh cornbread for a cozy meal!

Ingredients

- 6 medium to large ears of corn, kernels removed and cobs reserved
- 10 slices thick-cut bacon, chopped
- 2–3 medium potatoes, diced
- 1 small yellow or white onion, diced
- 3 cloves garlic, minced
- 2 tablespoons butter
- 3 tablespoons all-purpose flour
- 4–5 cups chicken broth, depending on desired thickness
- 1 cup milk
- 1 cup heavy cream
- 1 cup shredded cheddar cheese
- ½ teaspoon black pepper
- ½ teaspoon smoked paprika
- ½ teaspoon dried thyme
- Fresh parsley and green onions, for garnish

Instructions

1. Measure out the milk and heavy cream and let them sit at room temperature.
2. In a large Dutch oven or slow cooker, cook the chopped bacon until crispy. Remove the bacon and set aside.
3. Add the butter, onions, and garlic to the pot. Cook until softened and fragrant.
4. Add the potatoes, corn, chicken broth, and seasonings to taste. Stir well and bring to a simmer. Cook for 15–20 minutes, or until the potatoes are tender.
5. Reduce the heat and stir in the milk and heavy cream. For a thicker chowder, mash a few of the potatoes directly in the pot (optional).
6. Simmer for an additional 10 minutes, stirring occasionally.
7. Remove from the heat and allow the chowder to cool slightly before stirring in the cheese.
8. Serve topped with the reserved bacon, green onions, and fresh parsley.