

# Corn Chowder

*Serve 5-6*

## Ingredients

- 5-7 slices of bacon, chopped
- 1 tablespoon olive oil
- 2 medium yellow onions, chopped
- 2 tablespoons unsalted butter
- $\frac{1}{4}$  cup all-purpose flour
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon ground turmeric
- 6 cups chicken broth
- 4 cups russet potatoes, peeled, and cubed small bite size {about 1½ pounds}
- 4 cups fresh corn kernels {about 6-8 ears}, blanched
- $\frac{1}{2}$  cup heavy cream
- 1 cup Cheddar cheese, grated, divided {reserve ½ cup for garnish}
- $\frac{1}{2}$  cup green onions, sliced, for garnish
- corn chips, for serving



## Instructions

1. Cook bacon in a large stockpot over medium-high heat until golden brown and crisp. Remove the bacon from pan, reserving 1 tablespoon dripping in the stockpot.
2. Reduce the heat to medium, add olive oil, onions and butter, and cook for 10 minutes, until the onions are translucent and tender.
3. Add flour, salt, pepper, and turmeric and cook for 3 minutes.
4. Increase the heat to high, add potatoes and chicken broth, bring to a boil, reduce heat, and simmer uncover for 15 minutes, until the potatoes are tender.
5. To help thicken the chowder, break up some of the potato pieces with a wooden spoon against the sides of the pot.
6. Add corn kernels, heavy cream and ½ cup Cheddar cheese, and cook for about 5 minutes. Season with salt and pepper.  
*Note:* If you are using fresh corn, follow the instructions on how to blanch corn before adding to the stockpot. For frozen corn, you can skip this step.
7. Serve corn chowder in individual bowls and garnish with bacon, green onions, Cheddar cheese, and corn chips on the side.

### How to blanch corn on the cob:

Place the corn in a large pot filled with cold water to cover the corn. Turn the heat to high and cover the pot with a lid. Once water comes to a boil, turn the heat off and let it sit on the stove with the lid on for a few minutes longer. Remove the hot corn cobs and transfer them to a bowl of cold water to cool down before cutting the corn kernels from the cob.