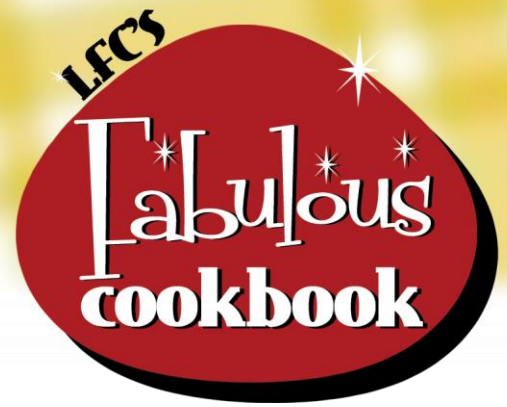


CORN CHOWDER

Witters Family



Ingredients

- 3 to 6 slices of bacon
- 1 medium onion, chopped
- ½ cup chopped celery
- 4 medium potatoes, cut into small cubes
- 1 ½ cups hot water
- 2 Tbsp flour or cornstarch
- 4 cups milk
- 1 can cream-style corn or 1 pint home frozen off the cob corn
- ½ teaspoon salt
- A few grinds of fresh black pepper

Instructions

1. Fry bacon until crisp, remove from pan, drain on paper towel
2. Leave about 2 Tbsp of drippings in pan, add onion and celery. Cook on medium low until onion is clear.
3. Add 1 ½ cups hot water and cubed potatoes. Cover pan and simmer until potatoes are tender.
4. Add 3 ½ cups milk and heat to simmer
5. Mix remaining ½ cup cold milk with 2 Tbsp flour or cornstarch. Mix well.
6. Add to soup and mix
7. Add corn and seasonings and continue to heat on low until heated and slightly thickened. Crumble bacon and add to soup.

Serve with carrot sticks, cheese and crackers.

(Serves 4)