

## **CHEDDAR CORN CHOWDER**

**16 ounces bacon, chopped**

**¼ cup olive oil**

**4 cups chopped yellow onions**

**4 tablespoons butter**

**2 teaspoons salt**

**1 teaspoon pepper**

**8 cups chicken stock**

**4 cups medium diced-white boiling potatoes, washed well and left unpeeled**

**8 cups sweet young corn (fresh: cut kernels off cob, and cook for 3 minutes in boiling water; or, frozen: straight out of the bag)**

**1 cup half and half**

**½ pound shredded sharp white cheddar cheese**

**Blue corn tortilla chips**

- 1. In a large stockpot on medium high heat, cook the bacon and the olive oil until the bacon is crisp. Remove bacon with slotted spoon to paper towel-lined plate to drain. Set aside. Remove all but 4 tablespoons of the oil in the stockpot.**
- 2. Reduce heat to medium, add onions and butter to the remaining oil in the stockpot, cook for about 10-15 minutes, or until the onions are just beginning to brown.**
- 3. Immediately stir in the flour, salt, and pepper. Cook for 3-4 minutes. Slowly add the chicken stock and potatoes, and bring to a gentle boil. Simmer over low heat for about 15 minutes,**

**until the potatoes are fork tender. Add the cooked fresh corn or frozen corn directly from the bag to the soup. Cook for 5 minutes. If you desire the soup to be a little thinner, add additional chicken stock at this point, return to a gentle simmer for 5 minutes.**

- 4. Add the half and half. Adjust seasoning with salt and pepper.**
- 5. To carry in a thermos, pre-warm the thermos with very hot water for 5-10 minutes. Pour out the water and add the warm chowder.**
- 6. Pack up remaining goodies: shredded sharp white cheddar cheese, crisp bacon and blue corn tortilla chips.**

**Head to the tailgate event....pull out some mugs, pour in the soup and top with shredded cheddar, bacon and blue corn tortilla chips!**