

Corn & Bacon Chowder

Larkin Rogers

1/2 lb bacon
1 onion, finely diced
2 ribs celery, finely diced
2 baking potatoes, finely diced
3 ears of corn, kernels cut from cob
1 quart + of milk (half and half or heavy cream can also be used)
2 Tablespoons flour
Pinch of red pepper flakes
Salt
Pepper

Recipes brought to you by:

Countryside Farmers' Markets

Makes 4 servings

Sautee bacon until crispy. Remove bacon from pan, reserving fat. Sautee onion and celery in bacon fat until soft. Add flour and cook for 1-2 minutes. Add potatoes, milk, corn, pepper flakes, salt & pepper to taste. Simmer until potatoes are tender. Add more milk if necessary. Adjust seasonings, add crumbled bacon & serve.

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