

Corn Chowder

Ingredients:

4 oz chopped bacon
2 Tbsp butter
2 sliced leeks
2 Tbsp thyme
4 cups chicken broth
1 ½ cups cream
1 bay leaf
3 chopped potatoes
2 cups corn (fresh or frozen)
Diced roasted red peppers (for garnish)



Directions:

Sauté 4 oz. chopped bacon, drain off excess drippings, add butter, sliced leeks and thyme.

Add chicken broth, cream, bay leaf, and chopped potatoes. Simmer until potatoes are tender. Stir in the corn and cook for another 2-3 minutes.

Garnish with diced, roasted red peppers.

Remember...the bay leaf is not edible...but, whoever finds it in their bowl has to do the dishes!!