

FARMER'S CHOWDER

2 large yukon gold potatoes, peeled, and diced 1/2" dice
4 mini carrots, tiny dice
1 can corn/1 can creamed corn *or* Frozen Corn, same amount
2 cups whole milk
2-4 cups chicken broth
1 small onion, minced
2 ribs celery, minced
Butter (I used about a teaspoon or two)
Leftover chicken (from a rotisserie chicken the other day)
Salt & Pepper

I had everything ready to go...
Put a little butter in soup pot and sauté onion, celery and carrots.
Then add diced potatoes and enough broth to cover them. Add the corn. *If you use 1 can of corn and 1 can of creamed corn it will be a little thicker. If you use frozen corn, it will not be as thick.*
Cook on medium until potatoes are **ALMOST** done. Add salt and pepper to taste.
Add chicken, and milk (I added a little and let it warm up and then I added the rest). Stir.
DO NOT LET CHOWDER BOIL OR IT WILL CURDLE (because of the milk).
Cook on low until potatoes are done. Serve!