

~Pastor Ann's Corn Chowder~

10-12 medium potatoes, peeled
1 large onion
1 lb. bacon
1 or 2 lbs frozen Corn
Salt
Pepper
Sugar
Milk (I use 2%)
Cream (I use half and half)
Butter

Chop onion. Cut bacon into 1 inch pieces. Sauté onion with the bacon pieces in a large pot until bacon is done and onion is clear. (Drain off excess grease from fried bacon, without losing the sautéed onion). Cut potatoes into chunks. Place potatoes in the onion/bacon mixture. Add just enough water to cover potatoes. Simmer until potatoes are done. Add salt and pepper to taste. Set aside. In another pot, cover corn with just enough cream to cover corn. Add ½ stick butter and 1 Tbs. sugar. On low heat, bring to a simmer. When corn/cream mixture begins to simmer, add corn mixture to potato mixture. Add enough milk to bring to desired consistency, 4 cups or more. Bring entire mixture to a simmer. Simmer for at least 10 minutes before serving.*

*This recipe will make about 12 servings. You can cut it in half if you don't want to make this much at a time or you could invite your pastors over for dinner.

*The chowder is especially delicious if you use fresh corn, cut off the cob.

* skim milk can be substituted for the 2% milk and 2% substituted for the cream to significantly reduce the calories

*It is better to let stand for an hour before serving, or make a day ahead and refrigerate overnight.