

Corn Chowder

Ingredients:

- 8 slices Bacon, Cut Into Pieces
- 2 whole Onion, Chopped
- 3 celery stalks, diced
- 3 whole Bell Peppers, Finely Diced (red, Yellow, Orange)
- 3 large peeled potatoes, , diced
- 2 cans (12oz) Kernel corn
- 1/2 cup All-purpose Flour
- 6 cups Chicken Stock Or Broth
- 4 cups Half-and-half
- 2 cups (heaping) Grated Monterey Jack (with peppers if available)
- 2 cups grated cheddar cheese
- ½ cup grated parmesan cheese
- 1/2 cup Sliced Green Onions
- Bread Bowls (optional)
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INSTRUCTIONS

In a large pot, add bacon and cook until tender crispy.

Remove bacon and set aside.

If there is too much bacon fat remove some. Then add the onions and celery and cook until they are soft.

Then add diced bell peppers and the potatoes, cook for about 5- 10 minutes.

Add corn and continue cooking for another minute.

Sprinkle flour evenly over the top and stir to combine.

Pour in broth and stir well

Add thyme and freshly cracked black pepper.

Allow this to thicken for 3 or 4 minutes, then reduce heat to low, cover and simmer until the potatoes are tender and soft.

Stir in half and half.

Stir in cheeses.

Stir in cooked bacon.

Check seasonings. Add salt and pepper as needed.

Hollow out the buns. Warm the buns in the oven.

Ladle soup into the hollowed out bread bowls and sprinkle with green onions.