

Corn Chowder

Autumn comfort food.

File under: Soup

Recipe by: David Horton

Yield: 8 servings

Preptime: One hour

Ingredients

2 Tbsp. butter
1 medium onion, diced
2 cloves garlic, minced
2 ribs celery, chopped
1 red pepper, diced
4 ears of corn kernels cut from the cob
2 Tbsp. flour
2 C. chicken broth
2 C. whole milk
3 medium red potatoes, cubed
Salt and pepper to taste

Preparation Instructions

Heat butter in a 3-quart saucepan. Add onion, garlic, celery, red pepper and corn. Sweat vegetables over medium-low heat until onion is translucent. Add flour to thicken the mixture. Stir often. Add broth and potatoes and bring to a boil. Reduce heat to low and simmer until potatoes are tender, about 30 minutes. Stir in milk. Add salt and pepper to taste.

Serving Instructions

Serve with homemade biscuits or bread.

Notes

Substitute vegetable broth in place of chicken broth to make a great vegetarian chowder.