

Cozy Corn Chowder	
Ingredients	Instructions
<ul style="list-style-type: none"> • 8 ears of corn, husks removed • 1 lb potatoes, peeled and diced • 1 medium yellow onion, diced finely • 8 slices bacon • 2 garlic cloves, diced finely • ¼ cup all-purpose flour • 5 cups chicken or vegetable broth (or substitute with water) • 1 cup heavy cream (or half-and-half) • ¼ tsp smoked paprika • ¼ tsp dried thyme (or 1 tsp fresh) • ½ cup fresh chives, chopped • Salt and pepper, to taste 	<ol style="list-style-type: none"> 1. Remove kernels: Use a sharp knife to slice the kernels off the cobs of corn. Use the back of the knife or a spoon to scrape remaining pulp and juice from the cobs. 2. Fry Bacon: In a large soup pot, fry bacon over a medium heat until crisp, (about 8-10 minutes). Once crisp remove to a paper towel lined plate, reserve about 2 tbsp of the bacon fat in the pot and discard the rest. 3. Sauté Base: In the large pot with bacon fat, sauté onions over a medium heat until translucent, (about 5-6 minutes). Add garlic and flour and continue to cook for about 1 minute, stirring regularly. 4. Add Broth: Pour in the broth slowly while whisking. Once added increase heat to medium-high. 5. Add Potato & Corn: Stir in diced potato, corn kernels, thyme, paprika, salt and pepper. Bring to a low boil and then reduce heat to medium-low and allow to simmer until potatoes are tender (about 20 minutes) 6. Blend (Optional): For a thicker texture, blend about half (3 cups) of the soup and stir it back in. An immersion blender works well for this. 7. Finish: Stir in cream and about half the chives. Taste and adjust seasoning as necessary with salt, pepper, and paprika, and heat gently through. Dice bacon slices. 8. Serve: Ladle into bowls and garnish with remaining chives and diced bacon, serve hot.