

Nice or Naughty Fresh Summer Corn Chowder

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Ingredients:

- 3 slices thick sliced bacon
- 1/2 Celery stalk
- 12 fresh ears of corn
 - 5 Cooked – sliced from the cob
 - 7 Raw – and sliced from the cob (reserve 1 1/2 C Corn for food processor/blender)
- 3/4 C Milk
- 62 ounces (2 containers approx.) chicken or vegetable broth
- 1 Red Pepper diced
- 3/4 C Carrot diced
- 1/2 Yellow Onion, Diced
- 1 C Cream
- 1 C Shredded Sharp Cheddar
- 1-2 dashes of hot sauce

Instructions:

Dice thick sliced bacon into 1/2 inch slices, place in pan over medium heat and cook. Add diced onion and red pepper and carrots to pan, sauté until vegetables are soft and onions are translucent. Add raw corn kernels to hot pan and stir until bright yellow. Move all vegetables and bacon to stock pot and add stock over medium heat. Add cooked corn, reserving 1 and 1/2 C. Place reserved corn into blender with milk, and puree. Add puree to soup to thicken.

Allow soup to warm through, Add cream, cheese, and hot sauce. Stir and continue to heat until cheese is melted through.

Serve and enjoy!

Thank you for coming to the table,
Chrissy