

RECIPE

Potato Chowder



Ingredients

- 6 bacon slices, diced
- 1 cup finely chopped onion (250 ml)
- ½ cup thinly sliced celery (125 ml)
- 2 cups water (500 ml)
- 2 cups unpeeled, washed, potato (500 ml)
- 1 ½ tsp seasoning salt (5 ml)
- ½ tsp pepper (2 ml)
- 1 bay leaf
- 2 cups homogenized milk (500 ml)
- 1 cup frozen corn (250 ml)
- ½ cup milk (125 ml)
- 3 Tbsp flour (45 ml)

Preparation

1. **Sauté bacon, onion and celery in a medium frying pan until onion is soft. Drain. Set aside.**
2. Combine next 5 ingredients in a large saucepan. Cook for about 20 minutes until potato is tender. Remove and discard bay leaf.
3. **Add first amount of milk and corn. Add bacon mixture. Bring to a simmer. Simmer for about 3 minutes until corn is tender.**
4. **Stir second amount of milk into flour in a small bowl until smooth. Gradually add into potato mixture. Heat and stir until boiling and thickened.**