

RECIPE OF THE MONTH!

Crock Pot Corn Chowder



Thank you to Cindy Whittaker for this month's recipe. It is a perfect fit for our lovely, cool fall weather. Warm, very tasty, and crock-pot-easy! I'm thinking I'll put a pot on to cook, and curl up with a fun book while I'm waiting for Chef Sim Erpot to fix my dinner! (Too *corn-y* for you??)



Ingredients:

- 4 medium potatoes, peeled and diced
- 1 can cream corn
- 1 can whole kernel corn
- 2 cups chicken broth
- 10 oz bacon, fried and chopped
- 1 small onion, diced
- 1/4 cup butter
- 2 cups half and half

Directions:

- Place potatoes, both cans of corn, chicken broth, bacon, and onions into the slow cooker.
- Cook on low for 7-8 hours.
- Mash the mixture to your desired consistency, and add the butter and half and half.
- Cook for an additional 30 minutes on high.

Susan's Notes:

- I added one ingredient to this recipe. I diced 1/4 cup of bell peppers (I used mix of red and green) and added them to the chowder at the same time the butter and half and half are added so as not to overcook them.