

Corn Chowder (Jal)

1 Tbsp unsalted butter

6 Strips smoked bacon, finely chopped

3 cups chicken broth (358 ml)

4 " Corn kernels

1 med Potato (diced)

3 cups milk

1/2 tsp salt

1/2 " white pepper

1/4 " nutmeg

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Melt butter, add bacon, & sauté
until cooked through but yet crisp.
3-5 min. add onion - Sauté - Set aside

Combine chicken broth, corn, & potato
in lg pot. High heat. When boiling
reduce to simmer until potato is tender
15 min. Stir in milk, bacon & onion
mixture & Seasoning

Half the soup to food processor. Process
until smooth. Stir back in pot & simmer
until heated