



Potato Corn Chowder

Recipe from Executive Chef Terry Dox

½ pound chopped bacon
1 cup flour
1 cup chopped onions
1 cup chopped celery
1 ½ cups diced potatoes
6 cups chicken stock

1 cups heavy cream
3 cups canned creamed corn
2 tablespoons fresh chopped parsley
½ teaspoon garlic salt
2 -3 tablespoons finely chopped chives
White pepper to taste

Sauté chopped bacon until brown. Add flour. Cook for 2 – 3 minutes, stirring constantly. In separate pot, boil chicken stock with celery, onions, and potatoes until tender. Add to flour mixture and mix well. Then add cream, corn, parsley, garlic salt, and white pepper. Simmer for 5 – 10 minutes until hot. Serve topped with chives. Makes about 1 gallon of soup.

March 1999 Reporter