

# Sweet Corn Chowder

Servings: 16

## INGREDIENTS

Amount	Item
1 15 oz. can	Whole Kernel Corn
1 15 oz. can	Sweet Cream Corn
1 15 oz. can	Diced Potato
4 oz.	Turkey or Pork Bacon
2 oz.	Diced White Onion
2 oz.	Diced Celery
4 oz.	Whole Milk
4 oz.	Chicken Stock

Salt and Pepper to taste  
Sliced Green Onion for Garnish

## METHOD

Dice onion and celery and set aside. Thinly slice 2 large green onions and set aside. Dice bacon and set aside. Begin to cook your bacon in a stock pot on medium heat. Once the bacon is fully cooked, add your onion and celery and cook for 2 minutes. Now add your corn, cream corn, potatoes, milk, and chicken stock. Season with a little salt and pepper. Bring to a simmer and cook for 5 minutes. Portion into bowls and garnish with green onion. Serve and Enjoy!

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