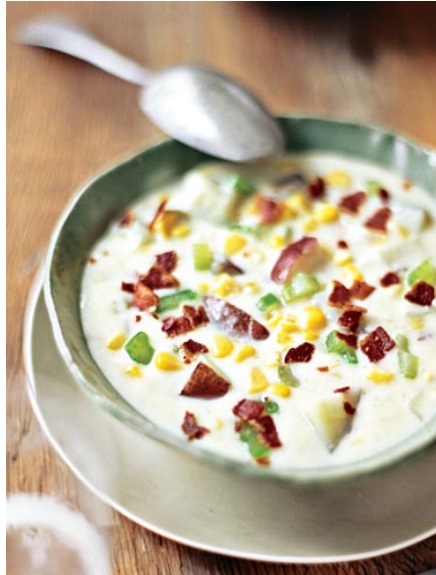


New England Corn Chowder

Snowed Inn | December 2007/January 2008



You can prepare this a day ahead, too. Chill, then reheat just before serving. For a thicker chowder, increase butter and flour.

PREP: 25 MINUTES COOK: ABOUT 1 HOUR

- 1 CUP CHOPPED CELERY (2 STALKS)
- 1 MEDIUM ONION, CHOPPED (1/2 CUP)
- 2 SLICES BACON, CHOPPED
- 2 15 1/4-OZ. CANS WHOLE-KERNEL CORN, DRAINED
- 2 14 3/4-OZ. CANS CREAM-STYLE CORN
- 4 CUPS MILK
- 3 1/2 CUPS CHICKEN OR TURKEY STOCK OR TWO 14-OZ. CANS REDUCED-SODIUM CHICKEN BROTH
- 1 CUP WHIPPING CREAM
- 3-4 DASHES BOTTLED HOT PEPPER SAUCE
- 4 CUPS CUBED POTATOES (ABOUT 1 1/4 LB.)
- 1/4 CUP BUTTER, SOFTENED
- 1/4 CUP ALL-PURPOSE FLOUR
- 1/4 CUP SNIPPED FRESH PARSLEY
- SALT AND GROUND BLACK PEPPER

In a 6- to 8-quart Dutch oven cook celery, onion, and bacon over medium heat for 10 to 15 minutes or until vegetables are tender, stirring occasionally.

Add whole-kernel corn, cream-style corn, milk, stock, cream, and bottled hot pepper sauce. Bring to boiling; reduce heat. Simmer, covered, for 30 minutes. Add potatoes; return to boiling. Reduce heat; simmer, covered, about 15 minutes more or until potatoes are tender.

Meanwhile, in a small bowl stir together butter and flour until smooth. Add flour mixture to corn mixture. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Stir in parsley and season to taste with salt and black pepper. Makes 12 servings.

Per serving: 346 cal., 17 fat (9 g sat. fat), 50 mg chol., 693 mg sodium, 41 g carbo., 3 g fiber, 9 g pro.