

Idiot's Kitchen Recipe – Corn & Bacon Chowder

Recipe from www.idiotskitchen.com - Adapted from Williams Sonoma



Ingredients:

5 strips of bacon
1 large onion, chopped (about 2 cups)
4-5 carrots, chopped (about 1 cup)
2 ribs celery, chopped
2 cloves garlic, chopped
5-6 ears of corn, kernels removed from cob (about 2 cups – you can also use frozen)
3 Yukon gold potatoes, peeled and diced (about 2 cups)
6 cups chicken broth, preferable low-sodium
½ cup heavy cream
Salt & Pepper
Chipotle Tabasco or other hot sauce

Cut 5 strips of bacon into bite-sized pieces. Cook the bacon in a large soup pot over medium heat until the fat renders from the meat and the bacon is nicely browned and crisp. Remove the bacon from the pot with a slotted spoon and let it drain on a paper towel lined plate.

Sauté the chopped onion, carrots, and celery in the bacon grease until tender but not browned, about 8 minutes. Add 2 cloves of chopped garlic and sauté for an additional 2-3 minutes.

Add the kernels that have been cut off of 5-6 ears of fresh corn to the pot. Add 3 diced Yukon gold potatoes and 6 cups of chicken broth. Bring the soup to a boil, then reduce the heat to low, cover, and simmer for 15 minutes or until the vegetables are tender.

When the vegetables (especially the potatoes) are tender, use an immersion blender (or traditional blender or food processor) to blend the soup until almost smooth. Return the soup to low heat and add ½ cup of heavy cream and salt & pepper to taste. Season with a few dashes of Chipotle Tabasco for a little smoky kick.

Ladle into bowls and top with the reserved crispy bacon. Serve additional Tabasco or hot sauce on the side. Makes 4-6 servings.