

14th January 2010

Kelsey's Corn Chowder.



[http://3.bp.blogspot.com/_appGm76Wul4/S0-ek5BicEI/AAAAAAAAJiQ/IcK-8qJqzF8/s1600-h/corn.jpg]

One of my favorite dishes, & now I've found a *favorite* recipe. Thanks, Kelsey.

6 slices bacon, chopped
6 cups corn kernels
1 1/2 cups leeks, sliced
1/2 cup yellow squash, diced
1/2 cup zucchini, diced
1 cup 1/2-inch cubed red potatoes
3 cups chicken broth
1/2 cup heavy cream
1/2 cup sharp white cheddar cheese, shredded
1/4 teaspoon cayenne pepper
Kosher salt & cracked black pepper, season to taste
2 tablespoons chopped chives (garnish)

Saute bacon in large pot over medium-high heat until crisp & brown. Using slotted spoon, transfer bacon to paper towels to drain. Add corn, leeks, squash, zucchini, & potatoes to drippings in pot; saute 5 minutes. Add 3 cups broth & simmer uncovered over medium heat until vegetables are tender, about 20 minutes. Transfer 3 cups soup to blender. Holding blender top firmly, puree until smooth. Return puree to soup in pot. Stir in cream, cheese, & cayenne. Bring chowder to simmer, thinning with more broth if too thick. Season to taste with salt & pepper. Ladle chowder into bowls & sprinkle with bacon & chives.

([Kelsey Nixon Egan \[http://www.kelseyskitchen.com/\]](http://www.kelseyskitchen.com/))

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