



## Potato & Sweet Corn Chowder

**From the kitchen of B.J. Thompson**

**Corn Tip\*\*\*It's very easy to freeze cooked sweet corn during the height of sweet corn season for a superior taste in this chowder. Simply scrape any leftover corn on the cob into a bag and pop it into the freezer to use later.**

- 4 C Yukon Gold potatoes, peeled and diced into bite-sized cubes
- 2 C Spanish onion, diced
- 2 C celery, chopped
- 2 C carrots, peeled and diced into bite-sized cubes
- 2 C sweet corn (fresh, frozen or drained canned corn)
- 4 C vegetable broth
- 2 C heavy cream (18%)

1. Pour vegetable stock into a large pot.
2. Add 2 cups of potatoes, 2 cups of onions, 1 cup of celery and 1 cup of carrots.
3. Bring to a boil. Reduce heat and cover. Simmer for 45 minutes.
4. Puree the chowder until there are no large cubes of vegetables.
5. Add the remaining 2 cups of potatoes, 1 cup of celery and 1 cup of carrots. Add the sweet corn.
6. Bring the chowder back to a boil. Reduce heat and cover. Simmer for 20 minutes or until the vegetables are completely cooked.
7. Add the cream. Cover and warm up slowly over low heat.
8. The chowder is ready when it is steaming hot but not boiling.
9. Serve with bread for a hearty meal.