



Easy Corn Chowder with Bacon



Ingredients:

- ½ cup butter
- 1 yellow onion, diced
- 1 tablespoon garlic puree
- ½ cup flour
- 10.5 oz can condensed chicken broth
- 3 cups half and half
- 17.5 oz canned whole kernel corn (2 x 8.75oz cans)
- 8.25 oz cream style corn
- 1 cup real bacon bits
- ½ tsp salt
- ½ tsp pepper
- 1 TBLS dried chives

Method:

1. In a large pot over medium-high heat, add butter, diced onions and garlic puree. Cook until onions are translucent.
2. Add the flour to the pot and stir well. Leave flour to cook for three minutes, stirring occasionally.
3. Add chicken broth to the pot and whisk well.
4. Add half and half and whisk again.
5. Bring to a boil and add the canned corn, cream style corn, bacon bits, salt, pepper and chives to the pot. Stir well.
6. Reduce heat to medium and leave soup to simmer for ten minutes, stirring occasionally.
7. Serve and enjoy!