



MacPhee Centre for Creative Learning

heather's corn chowder



INGREDIENTS

6 potatoes
2 medium carrots
1 medium onion
2 celery stalks
2 cans creamed corn
2 cans milk (measured
in empty corn can)
2 cups frozen corn
3 tbsp. butter
1 tsp. black pepper
2 tsp. salt



INSTRUCTIONS

1. Peel potatoes, carrots, and onions. Thoroughly wash the celery.
2. Dice all vegetables and add to a large saucepan. Cook the vegetables with 2 cups water.
3. Bring to a boil and simmer on low for 10 minutes.
4. Add corn, creamed corn, butter, pepper, salt, and milk. Stir well.
5. Slowly heat and be sure that it does not boil or the milk will curdle.
6. Let simmer on lowest heat for 30 minutes to allow flavours to absorb.

If possible, feel free to add cooked, diced bacon slices as a garnish when the soup is done.

enjoy

