

GUASTELLO'S VILLAGE MARKET

Cheese & Corn Chowder

Ingredients:

5 strips thick-sliced bacon, diced
2 tbl. butter
2 tbl. olive oil
2 cups diced onions
1 cup diced celery
¼ cup all-purpose flour
2 tsp. minced fresh thyme
1 tsp. Kosher salt
¼ tsp. cayenne pepper
¼ tsp. turmeric
6 cups chicken broth
1 lb. russet potatoes, peeled and diced
8 ears fresh sweet corn, shucked, or 4-5 cups frozen corn kernels
1 cup heavy cream
1 cup shredded white Cheddar
2 oz. cream cheese
Minced fresh chives

Cook bacon in a large pot until crisp, 5 minutes; drain on paper-towel-lined plate. Pour off the drippings, wipe out the pot with a paper towel, and return to burner.

Melt butter with oil in same pot over medium heat. Add onions and celery and sweat until soft, 7 – 8 minutes. Stir in flour, thyme, salt, cayenne, and turmeric; cook 2 minutes.

Add broth, potatoes, and corn kernels. Bring chowder to a boil, reduce heat to medium-low, and simmer until potatoes are tender, 10 – 12 minutes.

Stir in cream, Cheddar, cream cheese, and bacon; simmer until cheese melts, about 5 minutes. (Do not let chowder boil or it will curdle.) Garnish each serving of chowder with chives.

Credit: Cuisine At Home