

Corn Chowder

written by The Recipe Exchange | June 4, 2015

Ingredients

1 lb. raw bacon – coarsely chopped
1 lrg. onion – minced
2 Tbls. butter
2/3 cup all-purpose flour
5 cups canned evaporated milk
3 cups milk
5 med. potatoes – peeled, diced, boiled
1 can corn nibblets – drained
3 Tbls. brown sugar dissolved in 1/8 cup warm water
1/4 cup dried sweet basil
1/4 cup parsley flakes
5 bay leaves
salt and pepper – to taste

Directions

In a large pot, cook bacon and onion in butter until bacon is crispy.

Stir in flour.

Add canned milk, a cup at a time, slowly stirring after each cup is added.
Stir in milk the same way.

Add remaining ingredients.

Simmer, stirring constantly, until potatoes are tender and soup is thickened.