

Sharon-Minnesota

Corn Chowder

4 slices of bacon
1 cup chopped red onion
1 can (14 3/4 ounces) creamed corn
1 cup shredded pre-cooked chicken
1 1/4 cup milk

Cut bacon into 1-inch pieces. Fry quickly in a heavy kettle. When crisp remove with a slotted spoon and set aside. Sauté onions in bacon drippings until tender add chicken cook for 5 minutes. Add creamed corn and stir in milk reduce heat to medium and heat through.

Makes 4 cups

Variation:

Slice 1 or 2 potatoes cook until tender. Add this to the mixture at the same time as you do the creamed corn. You may also add several sliced carrots or green peppers when cooking the potatoes.

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