

Prep time 5 mins

1 Large Onion

2 Rashers Bacon

30g Butter

750g Potatoes cut into cubes

2 cups Chicken Stock

440g Can Creamed Corn

1 1/2 Cups of Milk

Chop Onion and Bacon

Melt butter in pan, add onion and bacon, Stir over medium heat for 3-5 mins or until lightly golden

Add potato and stock, bring to boil. Reduce heat to low and simmer covered for 10 mins

Stir in creamed corn and milk. Simmer uncovered, stirring occasionally to prevent sticking for 10 mins until potato is tender and chowder has thickened

Hints: Do not allow soup to boil after milk is added. For a heartier soup add 1-2 cups of shredded bbq chicken.