



Bob's Hearty Corn Chowder

Yield: 4 servings

Ingredients:

- 5** Slices of Authentic Smokehouse Country Bacon
- 1** Large Onion, Chopped
- 1** Teaspoon Salt, or to taste
- 3 or 4** Potatoes (About 1 pound), cut "thick-thin (see note below)
- 1** pound of Frozen Sweet Corn. Preferable John Copes Corn
- 1 or 2** sprigs of Parsley, minced
- 3** cups of Whole Milk
- 2** Ounces of tangy, aged Vermont Cheddar Cheese, grated
- * Freshly Ground Black Pepper
- * Several dashed of Louisiana Hot Sauce or Tabasco

Fry bacon slices until crisp. Use a large enough pot because all of the ingredients will be added to the pot you fry the bacon in. Remove and drain on paper towel. Pour off all but 1 Tablespoon of bacon fat. Add Onion and sauté until translucent. **DO NOT BROWN.** Bring 1 cup of water to boil in a pot. Season with teaspoon of salt and add potatoes, gently cooking for 15 minutes, or until tender. Dump the potatoes and all liquid into the original pot you used for the bacon and sautéed onions. Stir in the corn, minced parsley, and milk. Add in $\frac{1}{2}$ of the grated cheddar cheese. Crumble and mix in 3 of the 5 slices of bacon. Add salt, black pepper, and a couple of dashes of hot sauce. Heat long enough for the corn to cook. Do not let it boil. Divide chowder, sprinkle with remaining grated cheddar cheese. Crumble remaining bacon over it and serve.

Note: To cut a potato "thick-thin", peel it and cut bite-size pieces around the outside of the potato so each slice has a thin side and a thick side "like little wedges".`