

Corn Chowder

1 tbs. margarine
3 cups diced onions
3/4 cup crumbs (from unsalted oyster crackers)
1/4 cup flour
2 cups water
1 cup clam juice
2 cups chicken broth
3 cups diced potatoes
2 cups half and half
2 cups frozen corn kernels, defrosted
4 slices bacon
1 red, 1 green pepper; chopped and sauteed briefly in butter. Add salt and freshly ground white pepper to taste.



Mix liquids and butter, add potatoes and onions, and cook until done. Mix cracker crumbs, flour, and seasonings. Add to potato and onion mixture. Add red and green peppers, mix well, bring to a boil, add cream and corn, bacon crisps, and simmer for 15-20 minutes.

Season to taste with garlic powder and onion powder.

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