

Creamy Creamed Corn Soup ... courtesy of Basha Gatien

2 cubes butter

1 large onion, chopped

1 stick celery, chopped

1 red pepper, chopped

2 cans cream corn

2 cans whole kernel corn

4 medium Yukon Gold potatoes, diced

1/4 pound bacon, chopped fine

1 quart whipping cream

salt and pepper (white), to taste

sauté all chopped veggies until limp

Remove from pan

sauté chopped bacon until crispy

Remove from pan

in a large soup pan: boil diced potatoes about

10 minutes, just barely tender

add all remaining ingredients

heat until warm, do not boil!

if consistency is too thick, add milk as desired

voila!!!! The best darn corn chowder that you will ever have