Spicy Corn Chowder

Description

Bacon makes this creamy dish—with just the right amount of heat—the ultimate summer comfort food. Don't substitute frozen corn here; the flavor of this quick chowder depends on freshly cut kernels.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Soups
Cuisine: American

Ingredients

- 1/2 lb thick cut bacon cut into pieces
- 1 onion diced
- 3 scallions thinly sliced
- 2 celery ribs diced
- 1 tsp fresh thyme
- 5 cup fresh corn kernels - about 10 ears
- 1/2 tsp chipolte powder
- 2 cup half and half
- 2 cup chicken broth
- 1 large potato shredded

Instructions

Cook the bacon in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat until browned and crisp, about 5 minutes. With a slotted spoon, transfer the bacon to a paper-towel-lined plate. Pour off and discard all but 2 Tbs. of the bacon fat.

Return the Dutch oven to medium-high heat and add the onion, half of the scallions, the celery, bell pepper, and thyme. Cook, stirring occasionally, until the vegetables begin to soften, about 5 minutes. Add the corn and cook until softened, about 2 minutes. Stir in the chipotle powder and cook for 30 seconds.

Add the half-and-half and chicken broth and bring to a boil. Add the grated potato, lower the heat to medium, and cook, covered, until the potato is cooked through, about 10 minutes. Season to taste with salt and transfer to 4 large soup bowls. Garnish with the reserved bacon and scallions, and the cheese, if using, and serve.

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Notes
add cheddar cheese when serving