

# Sausage Corn Chowder

## Ingredients

- 1 lb Italian Sweet Sausage OR Bacon
- 1 onion, chopped
- 4 cups potatoes, diced
- 3 cups water, or stock
- 2 tsps parsley
- 1 tsp basil
- 1 tsp salt
- 1/2 tsps pepper
- 1 can evaporated milk
- 4 cups corn off the cob

## Instructions

In soup kettle over medium heat sausage and onion stirring until meat crumbles and is thoroughly cooked. Add potatoes, water, parsley, basil, salt and pepper. Bring to a boil. Reduce heat and simmer 15-20 minutes. Add remaining ingredients and cook 5-10 minutes longer.

## Summary

**Yield:** 12

**Source:** Martie Buzby

**Prep Time:** 1 hour

**Category:** Soups

**Cuisine:** American

**Tags:** CHOWDER