

CLASSIC CORN CHOWDER

This wintery warm chowder is the PERFECT recipe for a cold Alberta supper.

TOOLS

- Medium saucepan

INGREDIENTS

- 1 tablespoon of olive oil
- 1 tablespoon of butter or margarine
- 1 shallot, small dice, or ¼ small onion, chopped to a small dice
- 1 chicken bouillon cube
- 1 can of corn niblets
- 1 can of creamed corn
- 2 russet potatoes, cubed, boiled and drained (all potatoes work though)
- 3-4 cups of milk - you can also do HALF cream + HALF milk
- Salt and pepper to taste
- 2 teaspoons granulated sugar to sweeten the corn
- OPTIONAL: a dash of Worcestershire sauce to add depth of flavour (1-2 teaspoons) + some crumbled bacon, or small cubes of leftover ham

DIRECTIONS

1. **PRE-COOK YOUR POTATOES**- then drain and set aside.
2. In a soup pot or large saucepan, add your oil and butter then sauté your onions until they get softened and almost “jammy”.
3. Add your chicken bouillon cube and let it melt into the onions, oil and butter.
4. Add the corn niblets, add the creamed corn.
5. Add your potatoes and gently stir.
6. Add the milk, bring to a boil/simmer and let heat completely through.
7. Taste for seasoning, adjust salt and pepper as needed.
8. Add sugar and if you want, a snippet of Worcestershire sauce.
9. OPTIONS: Add some crunchy crumbled bacon or ham, then serve!
ENJOY!