

CORN CHOWDER

6 slices of bacon, diced small

1 onion, finely chopped

3 medium potatoes peeled and diced

2-2/1/2 cups corn kernels

3 cups milk (I use 1 can evaporated, 1 cup whole milk and 1 cup half and half)

3 tablespoons butter

Salt and pepper

Cook the bacon slowly in a deep pan until the pieces are brown. Pour off all but 2 tablespoons of the fat, add the onion and cook about 10 minutes. Add the potatoes and about 3 cups water, cover and cook until the potatoes are tender. Add the corn and milk and cook 5 minutes more. Before serving add the butter, salt and pepper to taste, and reheat