

ALI'S KITCHEN

Potato Corn Chowder is Comfort Food

For Ali, cooler temperatures warrant the warm, comforting goodness of soup

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Autumn means cooler temperatures and cooler temps mean it's time for warm comfort food. For this Wisconsin girl, potato soup is high on the list of comforting goodness!

I chose to use Superior potatoes for this soup because that's what we had in the pantry and Superiors offer a fabulous creamy texture. They are one of my favorite potatoes to boil, but russets will work wonderfully in

this recipe as well.

Feel free to adjust the seasoning to your liking. We enjoy a bit of heat here at the Carter house, so we tend to add an extra pinch or two of cayenne pepper, but there is no shame in being less enthusiastic with the spice if you prefer a tamer soup.

One ingredient that makes this chowder extra special is the bacon!

continued on pg. 66



Potato Corn Chowder

- 1/2 an onion, diced
- 3 slices of bacon, sliced into 1/2-inch pieces
- 2 cups fresh (or frozen) corn
- 1 clove garlic, minced
- 1 tbsp. all-purpose flour
- 1 cup whole milk
- 4 cups chicken broth
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. cayenne pepper
- 3 potatoes, washed and cubed into 1/4-to-1/2-inch chunks
- 1/2 cup sharp cheddar cheese, grated
- Chives, roughly chopped for topping the soup (optional)



Ali's Kitchen . . .

continued from pg. 65

I know it's decadent, but I rarely drain the fat rendered from the bacon when making this soup. I find that the extra fat lends a delicious smoky flavor and is helpful when incorporating the flour and making the roux.

However, you may want to drain most of the fat from your pot before adding the flour, milk and stock. Just be sure to leave about two tablespoons of bacon fat behind. The flour must have something to absorb and soften it, and if your pot is too dry, you will end up with a grainy texture that is not at all appetizing.

Like most soups, this one reheats well, although it does seem to thicken a bit, so I usually add a little water before reheating it.

If a steaming bowl of hearty soup is what you're looking for, this Potato Corn Chowder is sure to warm you just as the perfect autumn comfort food should!

DIRECTIONS

Set a large stock pot over medium-low heat. Place the bacon and onion into the pot and cook for about 10 minutes until bacon has started to crisp up and the onion is tender and transparent. If desired, drain all but 2 tablespoons of the bacon fat from pot.



Add the corn and garlic and cook for 2-3 more minutes, stirring often (careful not to burn the garlic).

Sprinkle the flour into the pot and whisk until the flour has coated the veggies.

Slowly add chicken broth, and then the milk. Be sure to add a little liquid at a time and whisk continuously to avoid lumpy soup base.

Season with salt, pepper and cayenne.

Turn heat up to medium-high and add

the potatoes. Simmer for 25 minutes or until potatoes are tender. Once the potatoes are tender and the soup has thickened, remove from the heat.

Sprinkle in the cheddar cheese and stir until incorporated.

Spoon into individual bowls and top with chopped chives. Serve immediately.

Enjoy! **BC'T**

Find more recipes at www.LifeOnGraniteRidge.com.



SUPPORT YOUR FELLOW WPVGA MEMBERS

When you need goods or services, please consider asking our Associate Division Members for quotes or explore what they have to offer. Together, we make a strong organization and appreciate how wonderful we are as a group.