Corn & Potato Chowder with Bacon

Make-ahead · Serves 6

Ken's note: TBD

A good use of frozen corn.

Ingredients

- 4–6 slices bacon, chopped
- 1 medium onion, diced
- 2 carrots, diced (optional)
- 2 celery ribs, diced (optional)
- 3 garlic cloves, minced
- 3–4 medium Yukon Gold potatoes, diced
- 4 cups chicken broth
- 1 bay leaf
- 3 cups corn, frozen or fresh
- 1½–2 cups milk or half-and-half
- Black pepper
- Salt
- Chopped chives or green onions, extra bacon, and shredded cheddar, for serving

Method

1. Cook the bacon in a pot until crisp; take it out, leaving a couple tablespoons of fat. Soften the onion (and the carrot and celery, if using) in the fat, then add the garlic. Add the potatoes, broth, and bay leaf; simmer until the potatoes are tender, about 15 minutes.
2. Add the corn. Mash some of the potatoes in the pot to thicken the chowder — no flour. Stir in the milk and heat through; don’t boil. Taste and salt at the end. Serve topped with the bacon, chives, and cheddar if you like.