

Roasted Corn Chowder with Bacon

Serves 8-10 people

Chef Jenn – Yale Appliance

6 slices bacon, diced small	1 can creamed corn
1/2 stick butter	3 thyme sprigs
1 medium onion, diced	1 bay leaf
2 stalks celery, diced	Couple dashes of a Tabasco or hot sauce
1/2 medium red bell pepper, seeded and small diced	1/3 cup all-purpose flour
3 medium red potatoes, diced	6 cups good quality chicken broth
1 pound of frozen corn kernels	1-cup half-and-half
1 tablespoon olive oil	Salt and pepper to taste

Preparation

Heat oven to 425°

On a rimmed baking sheet, spray pan with oil spray. Add the corn and spread into a single layer. Drizzle the corn with the olive oil and sprinkle with salt and pepper.

Roast the corn for about 25 minutes until some of the edges start to brown and the corn has a roasted appearance. Stir half way through the roasting time.

In a 4-quart soup pot, melt the butter and cook bacon over medium heat, stirring, until brown and crispy, about 5 minutes. Pour off all but 2 Tbsp. fat.

Add onion, celery and bell pepper and cook, stirring, until softened, 4 to 5 minutes. Add potatoes, roasted corn, thyme, hot sauce and salt and pepper. Stir to combine.

Sprinkle flour over the mixture and stir until the flour has cooked and coated all the ingredients, about 3 minutes.

Slowly pour in broth, stirring constantly until smooth. Add the creamed corn, bay leaf; and bring to a low boil. Reduce heat; simmer until potatoes are tender, 25 minutes.

Remove bay leaf and stir in half-and-half. Cook until warmed through.