

LTLM Lawn & Gardens  
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### CORN CHOWDER – Recipe by Tricia Sears

16 slices of bacon, diced  
4 Tablespoons unsalted butter  
2 medium yellow onion, diced  
½ cup all purpose flour  
4 cloves garlic, minced  
10 cups chicken broth or vegetable broth  
8 cups corn pieces with pulp (we use fresh corn, cut right off of the cob)  
2 pounds baby red potatoes, sliced into ½ inch pieces  
4 cups green beans  
½ teaspoon dried thyme or ½ Tablespoon fresh chopped  
½ teaspoon paprika or smoked paprika  
½ teaspoon salt  
¼ teaspoon pepper  
One (1) “Farmland” Ham, chopped small bite size pieces (Find ham at Walmart)  
2 cups half & half or heavy cream

- Slice corn kernels off the cob & set aside. Take each ear of corn & hold it over a bowl. Use either the back of your knife or a spoon & scrape any remaining pulp and juice from the cobs.
- Cook bacon pieces in large heavy bottomed pot (like a dutch oven) over medium heat. Cook about 5-8 minutes or until bacon is crisp. Use a slotted spoon to remove bacon to a paper towel lined plate & set aside.
- Reserve about 2 Tablespoons of bacon grease in the pot. Add butter & melt over medium heat.
- Add diced onions & cook about 5 minutes, until soft and translucent.
- Add garlic & flour and cook about 1 minute, stirring often.
- Pour in broth & increase heat to medium-high. Add in ham, corn, potatoes, thyme, paprika, salt & pepper. Stir & bring to a low boil, then reduce heat to medium-low & simmer.
- Simmer, stirring every so often, for 15-20 minutes until potatoes are fork tender.
- Use an immersion blender to blend soup half way, a little smooth yet chunky.
- Add in half & half or heavy cream. Stir in & heat through.
- Serve sprinkled with chives, shredded cheese or cooked bacon pieces.

