**CREAMY FRESH SWEET CORN CHOWDER**

3 ears fresh Kehrli Sweet Corn, shucked (about 2-1/4 cups) 3 tablespoons butter  
3/4 cup chopped onion  
3 cups milk

2 Tablespoons flour  
2 cups diced peeled potatoes  
3/4 cup diced ham (about 4 ounces) 1 teaspoon salt  
1/8 teaspoon ground black pepper

1. Cut kernels from cobs by holding each ear upright on the wide end and using a sharp knife; reserve kernels and the cobs. 2. In a medium saucepan over medium heat, melt butter.  
3. Stir in onion; cook and stir until tender, about 5 minutes.  
4. In a bowl, thoroughly combine milk with flour.

5. Stir into saucepan; add potatoes, ham and reserved corn cobs.

6. Cook, covered over very low heat, until soup is thickened slightly and potatoes are tender, about 20 minutes, stirring occasionally.

7.Remove and discard cobs; add reserved corn kernels, salt and pepper; simmer until hot, about 5 minutes.

Yield: 6 cups