



## **Cafe Corn Chowder**

Serves: 6

Preparation time: 15 minutes

Cooking time: 1 - 1.5 hours

### Ingredients

¼-cup butter, (½-stick)  
6 tablespoons chopped onion  
¾-cup diced celery  
2-½ cups water  
2 cups cubed peeled red or russet potatoes, (½-inch)  
2 cups frozen corn kernels, thawed  
1 can creamed corn (14 oz)  
2 tablespoons sugar  
2 teaspoons salt  
1 dash of white pepper  
3 tablespoons flour  
3 cups half and half cream

### Instructions

1. Melt butter in saucepan over medium heat.
2. Add in the flour and whisk until smooth and a roux forms (2 minutes).
3. Add onions and celery and saute 5 minutes until soft but not brown.
4. Add water, potatoes, corn kernels, creamed corn, sugar, salt and pepper. Using a wire whisk, whisk until smooth.
5. Cover and simmer until potatoes are barely tender, about 30 minutes.
6. Add half and half and simmer uncovered until soup has thickened to a creamy consistency, about 15 minutes.
7. Season to taste with additional salt and pepper if needed.