



## *Hearty Bacon and Potato Chowder with Corn*

Preparation Time: 10 mins

Cooking Time: 45 mins

Serves: 4-6

Difficulty: Easy

### INGREDIENTS

8 slices bacon cut into 1<sup>1</sup>/<sub>2</sub> cm pieces  
6 medium size red potatoes cut into 1/2" cubes (leave skin on)  
2 medium chopped onions  
1 cup sour cream  
1 1/4 cup milk  
Large can condensed cream of chicken soup  
Can of whole kernel corn (I like to use the white and gold corn version for more sweetness)  
1-2 teaspoons Dijon mustard  
1 teaspoon thyme (fresh or dried – if using fresh 2 teaspoons)

### DIRECTIONS

1. In large pot, cook the bacon over medium heat until just cooked.
2. Remove bacon but leave the bacon juices and add onion and sauté until transparent in color
3. Add potatoes, add back in bacon, and some water to prevent the potatoes sticking to the bottom of the pot. Put the lid on the pot and cook until the potatoes are tender. Approx 15-20 mins.
4. Add remaining ingredients and continue cooking, stirring occasionally until heated through and for maximum flavor.
5. Serve with fresh sour dough bread.