



Corn Chowder

Note from Chérie: Every corn chowder I've seen incorporates potatoes. Feel free to add diced along with the corn, if you wish, or serve alongside a small baked potato with a scoop of thick, tangy sheep's milk yogurt, a few pinches of flaky salt, and freshly chopped chives or parsley.

Fry the bacon in a skillet. Once crisp, set to the side.

Add the onion to the fat and cook until slightly golden. Add the corn, herbs, and stock, and cook until tender.

Add the cream, milk, and bacon pieces and gently bring to a piping hot temperature, just shy of a simmer. Serve alongside a baked potato, fresh bread, or plain crackers.

Cooking time: 45 minutes active

Serves 4-6

3 cups of corn, from roughly 6 ears
3 slices of smoked bacon, diced
1 onion, diced
1 bay leaf
1 sprig of thyme
1 and 1/2 cups of stock (ideally made from simmering the corn cobs)
1 cup of heavy cream
1 cup of milk
Salt and pepper

SOURCE: THESAVORY.SUBSTACK.COM