



A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



Corn and Potato Chowder

- 2 cups canned corn (about 1 1/2 cans) drained
- 2 cups diced peeled potatoes
- 1 TBSP Butter
- 1/4 cup onion, diced
- 1 tsp salt
- 1/8 tsp pepper
- 1 1/2 cups boiling water
- 2 cups hot milk
- 1 TBSP Corn Starch mixed with milk
- 3/4 cup diced ham (optional)

Directions

Combine, in a large pot, all ingredients except milk and corn starch.

Cook until potatoes are fork tender, about 15-20 min.

Add Milk and Corn Starch, stirring well.

Bring to a boil and allow to cook for 10 minutes.

Add more salt and pepper to taste.

Serve with shredded cheese as a garnish.