
Corn Chowder V

*The Cheese Cellar Restaurant - Pittsburg, PA
Pittsburgh Chefs Cook Book - 1989*

2 1/2 cups raw potatoes, peeled and diced
6 slices bacon, cut fine
3 tablespoons onions, chopped fine
2 cups crushed corn, canned or fresh
3 1/2 cups milk
1 teaspoon salt
dash pepper
1/2 cup cream (18%)

Cook the potatoes and onion in boiling water. Drain.

Saute' the bacon. Drain off the excess fat.

In a saucepan, combine the potatoes, bacon, corn and milk. Add the seasonings and cook slowly together for 8 to 10 minutes. Add the cream just before serving.

Soups, Chili, Stew

Per Serving (excluding unknown items): 755 Calories; 47g Fat (56.3% calories from fat); 40g Protein; 43g Carbohydrate; 1g Dietary Fiber; 148mg Cholesterol; 3157mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Non-Fat Milk; 8 Fat.