
Corn Chowder VI

Audrey Bayer - New York

North American Potpourri - Autism Directory Service, Inc - 1993

1/2 pound bacon
1/2 cup celery tops, chopped
1/2 cup onions, diced
1/2 cup potatoes, diced
3 tablespoons flour
1 can creamed corn
2 cups milk

In a skillet, cook the bacon until crisp. Remove from the pan.

In the bacon drippings, cook the celery tops, onions and potatoes until soft. Drain off the oil.

Add the flour to the skillet and mix.

Place the mixture into a pot on the stovetop. Add the creamed corn, milk and bacon (crumbled)

Heat until boiling. Stir frequently.

Soups, Chili, Stew

Per Serving (excluding unknown items): 1875 Calories; 129g Fat (62.0% calories from fat); 92g Protein; 85g Carbohydrate; 5g Dietary Fiber; 259mg Cholesterol; 4234mg Sodium. Exchanges: 3 1/2 Grain(Starch); 9 1/2 Lean Meat; 1 Vegetable; 2 Non-Fat Milk; 19 Fat.