

# Pennsylvania Corn Chowder

*Esther Dietterick*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 4**

*6 large crackers*

*1 cup milk*

*4 slices bacon, chopped*

*1 large onion, sliced*

*4 large potatoes, chopped*

*2 cups water*

*2 cups corn*

*1/4 teaspoon paprika*

*1 teaspoon salt*

*1/4 teaspoon pepper*

In a bowl, combine the crackers and milk. Let stand for several minutes.

In a four-quart saucepan, fry the bacon until brown. Add the onion. Saute' for 5 minutes.

Add the potatoes and water. Cook until the potatoes are tender. Stir in the cracker mixture, corn, paprika, salt and pepper. Cook until heated through.

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Per Serving (excluding unknown items): 268 Calories; 7g Fat (21.7% calories from fat); 10g Protein; 45g Carbohydrate; 5g Dietary Fiber; 14mg Cholesterol; 746mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.