

Corn Chowder

3 cups frozen or canned whole kernel corn
1/2 cup chopped onion
1/2 chopped green pepper
1 T olive oil
2 cups chicken broth
1 cup cubed, peeled potato
1 cup milk
1 T all-purpose flour
1/4 t salt
1/4 t pepper
2 slices crisp bacon, drained, crumbled
2 T fresh parsley

In a large saucepan cook onion and green pepper in the oil until tender but not brown. Stir in chicken broth and potato. Bring to a boil and reduce heat. Cover and simmer for 10 minutes. Stir in corn, cook 10 more minutes or until the potato is tender. In a small bowl mix milk, flour, salt, and pepper; stir in to corn mixture. Cook and stir until thickened. Add bacon. Garnish with parsley.