

Corn Chowder

1 tbs. margarine
3 cups diced onions
3/4 cup crumbs (from unsalted oyster crackers)
1/4 cup flour
2 cups water
1 cup clam juice
2 cups chicken broth
3 cups diced potatoes
2 cups half and half
2 cups frozen corn kernels, defrosted
4 slices bacon



1 red, 1 green pepper; chopped and sauteed briefly in butter. Add salt and freshly ground white pepper to taste.

Mix liquids and butter; add potatoes and onions, and cook until done. Mix cracker crumbs, flour, and seasonings. Add to potato and onion mixture. Add red and green peppers, mix well, bring to a boil, add cream and corn, bacon crisps, and simmer for 15-20 minutes.

Season to taste with garlic powder and onion powder.

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