

# Cozy Corn Chowder



## INGREDIENTS:

¾ cup of bacon, cooked and chopped  
½ medium onion, diced  
½ cup celery, sliced  
1 ½ cup potatoes, peeled and diced  
¼ teaspoon of cayenne pepper  
Black pepper to taste  
2 cups of chicken broth  
2 cups of corn  
1 cup of milk  
½ cup of heavy cream

## INSTRUCTIONS:

1. In a large pot, pour chicken broth and boil.
2. Add celery, onion, and potatoes and let simmer for about 10 minutes.
3. Add corn and simmer for about 3-4 minutes.
4. Whisk milk and cream together with cayenne pepper. Add it to the broth mixture, stirring constantly.
5. Remove soup from heat and stir in bacon. Sprinkle in pepper to taste.
6. Pour into bowl and enjoy.



*Innovating primary care, leading as a Patient-Centered Medical Home.*