



Jim's Custom Kitchens

918 335 1266

Somethin' In the Oven with Shanna Lovin

Wednesday Morning's at 8:20 on KRIG 104.9 FM

Corn Chowder

Ingredients

- 6 bacon strips, diced
- 3/4 cup diced celery
- 1 small onion, diced
- 1 cup diced potato
- 1 cup water
- 1 (14.75 ounce) can cream-style corn
- 1 cup milk
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/8 teaspoon pepper

Directions

1. In a saucepan, cook bacon, celery and onion over medium heat for 10-15 minutes or until bacon is cooked; drain. Add potato and water. Cover and simmer for 20 minutes or until potato is tender. Stir in remaining ingredients; heat through (do not boil). Refrigerate or freeze leftovers.

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