

## Bacon Potato Corn Chowder

Serves: 6

### Ingredients:

- ½ lb. bacon strips, chopped
- ¼ cup chopped onion
- 1 ½ lbs. Yukon Gold Potatoes, peeled and cubed
- 14 oz. cream style corn
- 12 oz. evaporated milk
- ¼ tsp salt
- ¼ tsp pepper

### Instructions:

- In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1-1/2 teaspoons in pan. Add onion to drippings; cook and stir over medium-high heat until tender.
- Meanwhile, place potatoes in a large saucepan; add water to cover. Bring to a boil over high heat. Reduce heat to medium; cook, uncovered, 10-15 minutes or until tender. Drain, reserving 1 cup potato water.
- Add corn, milk, salt, pepper and reserved potato water to saucepan; heat through. Stir in bacon and onion.