

Mama B's Bacon and Corn Chowder

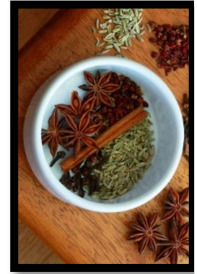
Hearty and creamy, this classic corn and potato soup gets extra kick from my favorite ingredient; bacon.

Ingredients:

1 Lb. Red potato, 1 inch cubed ½ Cup Chopped onion
2 Cans Whole kernel corn (12 oz each) 3 Cups Chicken broth
2 Cups Half and half 2 Tbsp Cornstarch
½ Lb. Bacon, cooked and crumbled ½ Cup Extra Old Cheddar (for topping)
1 Tbsp Mama B's Chowder Mix blend

Directions:

- In 3 1/2- to 4-quart slow cooker, mix potatoes, onion, corn, broth, Mama B's Chowder Mix blend
- Cover; cook on High heat setting 3 to 4 hours or until potatoes are tender.
- In small bowl, beat half-and-half and cornstarch with whisk until smooth. Stir half-and-half mixture and bacon into corn mixture.
- Cover; cook 10 to 15 minutes longer or until slightly thickened.
- Upon serving, sprinkle some Extra Old Cheese on top.



*Spice
Blend:
Chowder
Mix*

