

Soup

Corn Chowder



Ready in **20 minutes**

Serves **4-6**

Ingredients

- 1 Tbsp olive oil
- 2 cans whole kernel corn
- 1 can cream of mushroom soup
- 1 medium sweet onion, chopped
- 1 pound bacon, chopped
- 4 cloves of garlic, minced
- 1 bay leaf
- ½ tsp pepper
- 1 Tbsp Worcestershire sauce
- Parsley for garnish
- Optional: ¼ cup heavy cream

Preparation

1. In a large pot, saute onions in 1 Tbsp of olive oil until soft, about 3 minutes, remove from pot.
2. Add bacon, garlic and bay leaf. Fry until the bacon is cooked, 5 -7 minutes.
3. Add onions back in the pot.
4. Add corn and cream of mushroom soup. Add pepper and Worcestershire sauce. Let simmer for 10 -15 minutes.
5. Optional: add heavy cream right before serving.

Tips

Adding heavy cream adds another layer of richness. Serve with cornbread.

Spiritual Message from this recipe

Food has the power to transcend death by keeping love alive. Even though my Mom and Grandma have passed, they live on through their recipes. My Mom learned this recipe from her mom. I feel them close when I make it; it brings back lots of warm memories.