

Creamy Corn Chowder

Ingredients

- 6 slices thick-cut bacon, chopped
- 1 small onion, finely diced
- 2 cloves garlic, minced
- 3 cups corn kernels (fresh or frozen, thawed)
- 2 medium potatoes, peeled and diced
- 3 cups chicken broth
- 1 cup heavy cream
- 1 cup whole milk
- 2 tbsp unsalted butter
- 1 tbsp all-purpose flour
- ½ tsp dried thyme (or 1 tsp fresh)
- Salt and freshly ground black pepper, to taste
- Chopped parsley, chives, or sliced green onions, for garnish

Instructions

1. In a large pot or Dutch oven, cook chopped bacon until golden and crisp. Remove with a slotted spoon, leaving about 2 tbsp fat in the pot.
2. Add butter and onion; cook until translucent and lightly golden, about 4–5 minutes. Stir in garlic for 30 seconds.
3. Stir in flour to coat the onions. Cook for 1 minute to remove raw flour taste.
4. Gradually pour in chicken broth while stirring. Add potatoes and thyme. Simmer 10–12 minutes, until potatoes are soft.
5. Add corn, cream, and milk. Simmer 5–7 minutes more until slightly thickened.
6. Return bacon to the pot; season with salt and pepper. Mash a few potatoes or use a hand blender for creamier texture if desired.
7. Garnish with parsley, chives, or green onions. Serve warm with bread or salad.

Note & Storage

- Store leftovers in an airtight container for up to 4 days.
- Reheat gently on the stove with a bit of milk or broth to loosen.
- Freezes well for up to 2 months; thaw overnight before reheating.
- Soup thickens as it cools; add milk for a lighter texture.
- For smoky depth, add smoked paprika or Worcestershire sauce.
- Blend half the soup for smoothness while keeping some chunks.