



PAIRS
WELL WITH:
CHARDONNAY

CORN CHOWDER

Servings 6 cups

Instructions:

Cook, stirring, in a soup pot over medium-low heat until beginning to crisp, 10 to 15 minutes:

4 slices bacon, chopped

Leaving the bacon in the pan, spoon off all but 2 tablespoons of fat. Add and cook, stirring, until tender and slightly browned, 10 to 15 minutes:

1 small onion chopped

2 medium celery ribs, diced

Meanwhile remove the kernels from:

6 small ears of corn

Set the kernels aside and the cobs to the pot, along with:

4½ cups milk

2 medium potatoes, diced

Submerge the corncobs in the milk. Bring the milk almost to a boil, reduce the heat and simmer, covered, until the potatoes are tender, 10 to 15 minutes. Remove the cobs. Stir in the reserved corn

kernels, with:

1½ teaspoons salt

½ teaspoon white or black pepper

Simmer gently until the corn is tender, about 5 minutes. Remove from the heat. With a slotted spoon, remove 1½ cups solids from the soup and puree until smooth. Return to the soup and add:

1 tablespoon butter

Let stand until the butter is melted, then stir and serve.