

Brett's Corn Chowder

by Tina Herman

Ingredients:

- 1 medium potato (Yukon--gold--peeled or not)
- 1 stalk celery
- 1 peeled carrot
- 1 small onion
- 1 can cream of mushroom soup
- 1 can creamed corn
- 1/2 package frozen corn
- 3--4 slices of bacon
- 2--3 cups 1/2 and 1/2 (although if I'm making it for my family for dinner, I just use milk)
- 8--12 oz grated cheese (I like Fontina or Jarlsburg, but I have also used Jack/Cheddar mix.)
- **Directions:** Dice veggies finely and saute in a little olive oil until tender. Remove veggies from pan and set aside. Chop bacon slices and cook in pan until crisp. Remove onto paper towels and drain the grease off. Mix back into the same pan and heat through: cooked bacon, veggies, soup, creamed and frozen corn and 1/2 and 1/2 (or milk). Just before serving add the cheese.



Tina says: "I love this soup! It is easy to make and that is always a plus for me because I don't like to cook. It is my brother's recipe and it makes me think of him when I fix it."

Tina has worked for Shepherd's Bush for "an eternity!" She does many things (she is pretty sure that the "What do you do at Shepherd's Bush?" question on recipe page is Teri's way of finding out exactly what she does). Of course, we all know that Tina is one of the driving forces behind Shepherd's Bush. There is not enough room on this page to list everything she does!

Besides stitching, designing, and making Corn Chowder, some of Tina's other favorites are:

Book: [The Poisonwood Bible](#) by Barbara Kingsolver; Movie: [Emma](#) (with Gwyneth Paltrow).

