

Sweet Corn Chowder  
Compliments of The Bunkhouse Quilt Shop  
And Bon Appetit!!

3 Bacon slices, chopped  
 $\frac{1}{2}$  onion, diced  
4 Cups chicken Stock  
1  $\frac{1}{2}$  tsp fresh thyme or  $\frac{1}{2}$  tsp dried  
1 bay leaf  
2 T cornstarch  
2 T water  
2 Cups Whipping Cream  
1 can whole kernel corn  
1 can creamed style corn  
4-5 potatoes

Cook bacon in heavy saucepan. Add onion and sauté until tender. Add stock, thyme, potatoes. After potatoes are cooked add 1 can whole kernel corn and 1 can creamed style corn. Then add whipping cream and a little salt and pepper. After all is added, put the cornstarch and water mixture in to thicken it.