

## **Corn Chowder**

### **Ingredients**

½ lb bacon  
2 cups diced onion (1 large onion)  
1 red bell pepper, diced  
5 cups chicken broth  
½ tsp ground thyme  
1 sweet potato, peeled and cut into small pieces  
6 Yukon gold potatoes, peeled and cut into small pieces  
1 1lb bag frozen corn  
1.5 cups heavy cream  
2 cups shredded cheddar cheese  
Salt & pepper to taste

### **Instructions**

Cook bacon in a large pot. When bacon is crisp remove from pot and set aside. Add onion to bacon grease and cook for 5 min on med high heat. Add red bell pepper and continue to cook until onions start to caramelize. Add broth, thyme, sweet potato, and Yukon gold potatoes. Turn heat to high, bring to a boil, and then reduce heat to med and simmer for 20 min or until potatoes are soft. Crumble bacon and add back to soup with corn, and cream. Simmer for another 10 min. Add cheese, salt, and pepper. Stir until cheese melts. Serves 6 to 8.