



Autumn Chowder

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| 1 Cup chopped onion | 4 Cups water |
| 2 Cans corn, undrained | 3 Cups milk |
| 3 Cups shredded cheddar cheese | 10 slices bacon |
| 2 Cups sliced carrots | 2 Chicken bouillon cubes |
| 1 tsp pepper | 3-5 T flour |
| 1 pound frozen broccoli | |

Cook bacon, drain and chop. Sauté onions until tender. Combine bacon, onions, water, potatoes, carrots and bouillon cubes in large pot—simmer until potatoes are tender. Stir in milk, broccoli, corn, and pepper. Heat to almost boiling. Mix cheese and flour in plastic bag; add to soup mixture, stirring until melted.

Meredith Curtis

I made this soup a lot when Mike was in seminary in the cold fall and winter months. I would serve it along with homemade bread for a yummy meal to warm our tummies!