

Chicken and Bacon Corn Chowder

6 large boneless, skinless chicken breasts
2 potatoes peeled and diced
1 large onion, chopped
½ stalk celery, chopped
2 carrots, peeled and chopped
½ lbs. Thick bacon, cooked
3 cans whole kernel corn, drained
3 cans evaporated milk
2 cloves fresh garlic
Swanson chicken broth
Shredded Cheddar
Green Onions, chopped
Salt and pepper to taste

Cook chicken breasts. Allow chicken to cool and then place in refrigerator until ready to add to chowder.

Cook bacon in skillet. Reserve cooked bacon for garnish. Then use the bacon grease to sauté onions and celery. In another pot, combine potatoes with chicken broth and carrots and cook. Add the sautéed onions and celery to pot of potatoes and carrots. Add garlic. Reduce to low and head and add the drained corn. Add the cooked chicken and two cans of evaporated milk, adding salt and pepper to taste. Allow to simmer, stirring occasionally. Ladle into warm bowls and serve. Garnish with crumbled bacon, shredded cheese and green onions. Enjoy!

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Age Division: Intermediate
Category: Main Dish