



CORN CHOWDER

From the kitchen of Mom Dudley

Ingredients:

5 lbs Potatoes, $\frac{1}{2}$ - $\frac{3}{4}$ diced
2 Onions, diced
4 cans Cream Style Corn
1 can Ro-tel
1 large Cream of Potato Soup
1 can Green Chilies, chopped
Salt, Pepper and Tony's Creole
Seasoning to taste
1 quart Half & Half

Directions:

In large skillet, sauté onions until just tender. Do not let brown. Add potatoes. You may cook the potatoes in batches or separate skillets. (5 lb is a lot to fry) They should be done but not crispy. Pour potatoes and onions into stockpot. Add corn, soup, rotel, chiles and mix together cook over medium heat. Add half and half a cup at a time, stirring well. If soup seems too thick, add extra milk. If too thin, simmer over medium being sure it doesn't stick. Season to taste.

Variations: Green onions sauté with potatoes. Cream cheese stirred in with soup. Whole Kernel corn added. Lobster or shredded chicken. Top with shredded cheese.