

Summer Corn Chowder with Blue Label Organic Thyme

Ingredients

8 ears fresh sweet yellow corn, husked and silks removed and kernels cut from cob

3 tablespoons butter

5 slices bacon, cut into ½ inch pieces

1 medium yellow onion, chopped

¼ cup all-purpose flour

1 clove garlic, minced

5 cups water

1 pound Yukon Gold potatoes, cut into ½ inch pieces

½ teaspoon fresh thyme

1 bay leaf

salt and pepper

1 cup half & half

1 tablespoon honey

2 tablespoons fresh chives, chopped

Shredded cheddar cheese, for serving

Directions

Melt butter in a large pot over medium heat.

Add the onion and bacon and cook, stirring frequently, until onion has softened and just starting to brown around edges, about 8 - 10 minutes.

Add in the flour and garlic and cook 1 ½ minutes.

While whisking, slowly pour in 5 cups water. Bring mixture to a boil, stirring constantly, add corn kernels and potatoes.

Add in thyme and bay leaf and season with salt and pepper to taste.

Bring to a light boil, then reduce heat to medium-low and allow to simmer, stirring occasionally, until potatoes are tender, about 20 minutes.

Remove bay leaf then stir in half & half and honey.

Sprinkle each serving with chives and optional cheddar.



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