

Cheddar Corn Chowder

Modified from The Barefoot Contessa Cookbook (via foodnetwork.com)

☑	Ingredients
	6 ounces bacon, chopped
	¼ cup olive oil
	3 cups yellow onions, chopped (about 2 large onions)
	2 tablespoons butter
	½ cup flour
	2 teaspoons kosher salt
	1 teaspoon black pepper, freshly ground
	½ teaspoon ground turmeric
	6 cups chicken stock
	1½ pounds red potatoes, peeled and medium diced
	5 cups corn kernels, fresh (about 5-6 ears) or frozen (1½ pounds)
	1 cup half and half
	6 ounces sharp white cheddar cheese, grated
	¾ cup celery

Serves 4 (main dish) to 8 (side dish)

	Instructions
1)	In a large stockpot, cook the bacon and olive oil until bacon is crisp. Remove bacon with a slotted spoon and reserve. Reduce the heat to medium. Add the onion and butter to the fat – cook for 5, add celery, and cook 5 minutes more or until onions are translucent.
2)	Stir-in the flour, salt, pepper, and turmeric and cook for 3 minutes. Add the chicken stock and potatoes. Bring to a boil and simmer uncovered for 15 minutes or until potatoes are tender. If using fresh corn, cut the kernels off the cob and blanch them for 3 minutes in boiling salted water. Drain. (If using frozen corn you can skip this step.) Add the corn to the soup, then add the half and half and cheddar. Cook for 5 minutes more or until cheese is melted and soup has returned to temperature.
3)	Season, to taste, with salt and pepper. Serve hot with a garnish of bacon.

Notes:

- The turmeric is there for coloring – not so much for flavor. This will turn the soup into a beautiful yellow color
- Some may shudder that “bacon fat” is being used. Get over it – do some extra sit-ups in the morning.
- Serve this with a good crusty bread and a nice salad (awesome!)