

Potato Corn Chowder

Adapted from "Campbell's Fabulous One-Dish Recipes," 1992, page 66

Makes 4 servings

Ingredients	
	1 tablespoon butter
	½ cup celery, chopped
	½ medium onion, chopped
	2 cups red potatoes, diced
	1½ cups water
	1 bay leaf
	½ cups milk
	1 can (13 ounces) corn
	½ pint of heavy cream
	Salt
	Pepper

Instructions	
1)	Cook celery and onion in butter until soft.
2)	Add potatoes, water, pepper to taste, and bay leaf. Heat to boiling. Reduce heat to low. Cover; cook 15 minutes or until potatoes are tender, stirring occasionally.
3)	Gradually stir-in milk and cream. Cook, uncovered, 5 minutes, stirring occasionally. Remove bay leaf. Salt to taste.

Note:

You can sprinkle crumbled bacon on top of the soup if you want to me super-fancy, otherwise it's good as-is.