



- 2 slices bacon, cut up
- 1 small onion, chopped
- 2 medium potatoes, peeled and cubed
- 2 cups fresh whole kernel corn or one 10-ounce package frozen whole kernel corn
- 2 cups chicken broth
- 1 stalk celery, diced
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons flour
- 2 cups buttermilk

Buttermilk Corn Chowder

This soup is great when you can get fresh sweet corn, but it is good even with frozen corn. The buttermilk adds a tangy accent.



In a 3-quart saucepan cook bacon until crisp. Drain bacon, reserving drippings in pan. Set bacon aside. Cook the chopped onion in bacon drippings until tender but not brown. Add the potatoes, corn, and 1-½ cups of the chicken broth, the celery, salt and pepper. Bring to boiling. Reduce heat; cover and simmer for 15 to 20 minutes or until vegetables are tender.

Combine flour and remaining ½ cup chicken broth; add to vegetable mixture. Cook and stir until thickened and bubbly. Reduce heat to low. Stir in buttermilk; heat through but do not boil.

Top each serving with some of the bacon. Garnish with paprika or snipped parsley, if desired. Serve immediately.

