

Corn Chowder

4 - 5 bacon slices, cooked and crumbled

2 Tbsp olive oil

1 onion, chopped

kosher salt and black pepper

2 cloves garlic, minced

1/2 lb Yukon gold potatoes, cut into 1/2" pieces

1 (16 oz) package frozen corn

4 cups chicken broth

1 cup half-and-half

Garnish: grilled shrimp skewer (3 - 4 shrimp), optional

Heat oil in saucepan over medium heat. Add onion, season with 1/2 tsp salt and 1/4 tsp pepper; cook, stirring occasionally, for 6 minutes. Stir in garlic; cook 2 minutes.

Add potatoes, corn, and broth; bring to a boil. Reduce heat and add half-and-half. Simmer until potatoes are just tender, 12 - 15 minutes.

If desired, remove from heat and puree in blender or with an immersible blender. Return to heat; add 1/4 tsp salt and 1/4 tsp pepper.

Serve with shrimp skewers, if desired.