

JASWELL'S FARM SUMMER CORN CHOWDER

¼ Lb Chopped Bacon (if desired)	1 Medium Vidalia Onion (diced)
4 Stalks Celery (diced)	2 Cups Diced Potatoes
1 Dozen Jaswell's Corn	1 Stick Butter
¼ Cup Flour	½ Gallon Prepared Chicken Stock
1 Pint Heavy Cream	Salt & Pepper (to taste)

Cook bacon in stock pot. Husk corn and remove kernels from cobs. Once bacon is completely cooked, add butter, onions, celery, Jaswell's corn kernels, flour cook until a pasty consistency (approximately 10 minutes over low heat stirring constantly). Heat chicken stock in separate pan and whisk into stock pot stirring constantly to prevent lumps. Simmer 5 – 10 minutes, add potatoes and cook until tender. Stir in cream, simmer 15 – 20 minutes and season to taste.