**Corn Chowder**

This recipe is one of the highest-rated for corn chowder at the Food Network website and yields between 6 and 8 servings.

Prep Time: 40 min.

Cook Time: 50 min.

Ready In: 1 hr. 30 min.

Ingredients:

* 4 slices bacon
* 1 tbsp., butter
* 3 cloves garlic
* 2 stalks celery
* 1 medium carrot
* 1 onion
* Kosher salt
* Ground black pepper
* 1/4 cup, low-salt chicken stock
* 12 oz., frozen corn kernels
* 1 medium potato
* ½ tsp., fresh thyme, chopped
* 2 cups, milk
1. **Prepare the bacon** - Dice the bacon into 1/4-inch pieces and cook in a large soup pot over a medium heat. This should take no more than 5 minutes. When crispy, remove the bacon from the pot, leaving the grease behind.
2. **Saute the vegetables** - Roughly chop the garlic and dice the carrots, celery and onions. Add to the pan and saute with butter for around 6 minutes.
3. **Add seasoning** - Add salt, pepper and flour and stir into a light paste for around 2 minutes.
4. **Form the liquid base** - Gradually add the chicken stock, then combine with corn, diced potato and thyme before bringing to the boil.
5. **Simmer** - Reduce the heat and simmer to tenderize the corn and potato, stirring every so often over the course of 15 minutes.
6. **Finish cooking and serve** - Finally, add the milk and simmer for a further 20 minutes before serving