

## DIRECTIONS

*Make 4 quarts; 45 minutes*

### Render bacon

In a soup pot over medium heat sauté bacon until cooked through and crispy, 6 to 8 minutes. Remove bacon to a paper towel lined plate with a slotted spoon.

### Sauté vegetables, add flour

Add onion and red pepper to pot and cook in bacon drippings until soft, 3 to 4 minutes. Add garlic and cook one minute more. Sift in flour and stir until mixed thoroughly. Allow mixture to cook for 2 minutes once combined.

### Add broth, cook potatoes

Add chicken broth, potatoes and thyme. Return bacon to pot. Turn heat to high and bring to a boil. Boil hard for 8 to 10 minutes or until potatoes are cooked through.

### Add corn, finish

Reduce heat and add corn and heavy cream, bring to a simmer and cook until corn is heated through, 6 to 8 minutes. Adjust seasoning if necessary. Spoon into a bowl and serve.

## INGREDIENTS


 — 8 strips **Bacon** diced

 — 1/2 large **Onion** diced

 — 1 **Red pepper** diced

 — 3 cloves **Garlic** minced


 — 1/4 C **Flour**

 — 6 C **Chicken broth**

 — 3 C **Potatoes** diced

 — 1 Tbs **Fresh thyme**

 — 3 C **Corn**  
fresh cooked  
or canned

 — 2 C **Heavy cream**

