

Soup of the month...Corn Chowder

½ lb. bacon, diced
1 medium onion, chopped (1/2 cup)
½ cup chopped celery with tops
2 tablespoons flour
4 cups milk
1 can cream style corn (1 lb, 1 oz.)
2 medium potatoes diced (1/2 inch)
½ teaspoon salt
1/8 teaspoon pepper
¼ cup chopped red bell pepper (for color)

In a sauce pan fry bacon until crisp; remove and drain. Pour all but 3 tablespoons of drippings from saucepan. Add onions and celery to drippings in pan; cook and stir until onion is tender.

Remove from heat and blend in flour. Cook over low heat stirring until mixture is bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir for one minute.

Stir in corn, potatoes and salt and pepper Cook until potatoes are soft and tender. Stir in bacon.

Serves six