

CROCK-POT CORN CHOWDER

Serves: 4-6 | Prep Time: 10 minutes | Cook Time: 6 hours

1. Place the onion, celery, potato, carrots and corn kernels into your slow cooker.
2. Add the chicken broth, evaporated milk and heavy whipping cream.
3. Season with the thyme, bay leaf and salt and pepper.
4. Set to cook on low for 6-8 hours.
5. After 6 hours, if the chowder isn't thick enough for your preference, make the cornstarch mixture and add to the crock pot: Pour the water in a small bowl. While continuously mixing the water, add in 1 tbsp. cornstarch. Continue to mix, and pour mixture into the crock pot. Stir into crock pot to thicken the chowder.

INGREDIENTS

- 1/2 large yellow onion, chopped
- 3 celery stalks, chopped
- 1 potato, cubed
- 2 medium carrots, chopped
- 5-6 ears of corn, kernels removed
- 4 cups chicken broth
- 5 oz. evaporated milk
- 7 oz. heavy whipping cream
- 3 springs fresh thyme
- 1 bay leaf
- Salt and pepper to taste
- Cornstarch mixture: start with 1 tbsp. corn starch and 2 tbsp. cold water, can use more or less to thicken the chowder to your preference

