



CHOWDER

CORN & ZUCCHINI CHOWDER

MAKES 6-8 SERVINGS

1. In a large pot, melt butter over medium heat. Add bacon and cook until bacon renders (3-4 minutes).
2. Add onion, celery, carrots, garlic and thyme; Cook until vegetables are softened (5 minutes).
3. Add potatoes and vegetable stock; Raise heat to medium high and to a simmer, then lower the heat back to medium and simmer for 8-10 minutes or until potatoes are halfway cooked
4. Add zucchini, corn and summer squash and salt and pepper to taste; Simmer for another 9-12 minutes, or until vegetables are tender.
5. Transfer 2 cups of the chowder to a food processor or blender and puree until smooth (You can also use an immersion blender directly in the pot); Add the mixture back to the pot.
6. Serve with fresh parsley

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INGREDIENTS

- 1 Tbsp Butter
- 2 Strips of Bacon, Chopped
- 1/2 Tsp Dried Thyme
- 3/4 Cup Yellow Onion, Chopped
- 1 Celery Stalk, Chopped
- 1/2 Carrot, Chopped
- 2 Medium Russet Potatoes, Peeled and Diced
- 4 Garlic Cloves, Minced
- 4 Cups of Vegetable Stock
- 4 Ears of Fresh Corn, Kernels Cut from Cob (About 2.5 Cups)
- 1 Zucchini, Chopped
- 1 Summer Squash, Chopped