

[From CCAWS Member Tracy Koch - served at the Oct. 2015 Wine Pairing tasting]



Cheddar Corn Chowder

Recipe courtesy of Ina Garten



Cheddar Corn Chowder

Total Time:
1 hr 1 min
Prep: 20 min
Cook: 41 min

Yield:
10 to 12 servings
Level:
Intermediate

Ingredients

- ✓ 8 ounces bacon, chopped
- ✓ 1/4 cup good olive oil
- ✓ 6 cups chopped yellow onions (4 large onions)
- ✓ 4 tablespoons (1/2 stick) unsalted butter
- ✓ 1/2 cup flour
- ✓ 2 teaspoons kosher salt
- ✓ 1 teaspoon freshly ground black pepper
- ✓ 1/2 teaspoon ground turmeric
- ✓ 12 cups chicken stock
- ✓ 6 cups medium-diced white boiling potatoes, unpeeled (2 pounds)
- ✓ 10 cups corn kernels, fresh (10 ears) or frozen (3 pounds)
- ✓ 2 cups half-and-half
- ✓ 1/2 pound sharp white cheddar cheese, grated

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Directions

In a large stockpot over medium-high heat, cook the bacon and olive oil until the bacon is crisp, about 5 minutes. Remove the bacon with a slotted spoon and reserve. Reduce the heat to medium, add the onions and butter to the fat, and cook for 10 minutes, until the onions are translucent.

Stir in the flour, salt, pepper, and turmeric and cook for 3 minutes. Add the chicken stock and potatoes, bring to a boil, and simmer uncovered for 15 minutes, until the potatoes are tender. If using fresh corn, cut the kernels off

the cob and blanch them for 3 minutes in boiling salted water. Drain. (If using frozen corn you can skip this step.) Add the corn to the soup, then add the half-and-half and cheddar. Cook for 5 more minutes, until the cheese is melted. Season, to taste, with salt and pepper. Serve hot with a garnish of bacon.

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