

Corn Chowder

Trudi Sang – Beta Beta – District 5

Corn Chowder

from *The Vegetarian Epicure* by Anna Thomas

Serves 4 to 6

1 very large potato or 2 small potatoes

1/2 onion, chopped

2 Tbs butter

1 3/4 cup fresh corn or frozen

1/2 cup thin sliced pimiento (I put a small jar in the soup)

2 cups milk

1/2 cup light cream

salt and pepper to taste

1 Tbs brown sugar

pinch of thyme

(Note: I often double this recipe)

Peel the potatoes and slice in 1/2 inch cubes

Cook them in salted water to cover for about 20 minutes

Sauté the onion in butter

When potatoes are barely tender, add remaining ingredients, stirring occasionally

The chowder should be slightly thickened and delicate in flavor