

# Dana's Dish

## Chicken Corn Chowder with Bacon

### Ingredients

2 Tb. butter  
5-6 slices of bacon  
2 onions, chopped  
2 celery stalks, chopped  
1 Tb. minced garlic  
salt and pepper, to taste  
2 Tb. flour  
4 cups chicken broth  
2 cups water  
3 large potatoes, peeled and cubed bite-size  
1 tsp. dried thyme, to taste  
1 bay leaf  
15oz. canned corn, drained (or 2 cups frozen corn)  
3 cups shredded rotisserie chicken  
2 cups half-and-half

### Directions

1. In a large pot, heat butter and bacon over medium heat. Cook, stirring, until bacon is crispy and fat is rendered, about 10 minutes. Transfer bacon, with a slotted spoon, to a paper towel-lined plate to drain.

2. Add onions and celery to the pot in the bacon grease with some salt and pepper. Cook over medium heat until softened, about 6-8 minutes, while stirring occasionally. Add the garlic and the 2 tablespoons of flour and cook until it turns a blonde color, about a minute.

3. Whisk in the broth until combined. Add the potatoes, thyme, bay leaf, salt and pepper. Bring to a simmer and cook until potatoes are barely



tender, about 10 minutes.

4. Add the corn and cook until heated through, about 3 minutes. Stir in the shredded chicken, bacon and half-and-half. Cook and stir until heated through.

5. Remove bay leaf and season to taste. Sprinkle with parsley and serve.

\*For a little kick add some Cajun seasoning or Old Bay seasoning.

\*ENJOY!\*

Note: Let me know how the recipe turns out! Email me at [info@livingwithdana.com](mailto:info@livingwithdana.com). Enjoy!