

Cheddar Corn Chowder

APPETIZERS

Ingredients

- 4 strips bacon, chopped
- 1 cup yellow onion, diced
- 4 ears sweet corn, cut from cob
- 4 cloves garlic, minced
- 5 cups chicken broth
- 4 small russet potatoes, peeled and diced
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 tsp paprika
- 1/2 tsp dried parsley
- 1 tsp fresh thyme, minced
- 1 large zucchini, sliced and quartered
- 1 large yellow squash, sliced and quartered
- 1, 1/2 cups Truly Grass Fed Aged Cheddar, shredded
- 1 cups half and half



Instructions

1. Place a large pot over medium heat. Add bacon and cook until crispy.
2. Remove some bacon if you'd like to reserve some for topping, otherwise add onion and cook for another 3 minutes.
3. Add corn and garlic, then cook for another 4 minutes.
4. Pour in chicken broth and bring to medium high heat. Once broth is simmering, add potatoes, salt, pepper, paprika, parsley, and thyme. Reduce heat then cook uncovered for 10 minutes.
5. Add zucchini and squash. Cook until potatoes are soft.
6. Remove two cups of soup and pour into a blender. Blend until smooth, then add back into soup.
7. Stir in cheese until melted, then add half and half. Bring soup back up to temperature.
8. Serve hot with optional extra reserved bacon on top.



Naturally Irish. Truly Delicious.