



Easy Corn Chowder with Bacon



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Introduction

Corn chowder is a comforting dish that combines the sweetness of corn with savory ingredients to create a delightful blend of flavors. This easy corn chowder with bacon is a perfect addition to your recipe repertoire, promising a deliciously rich and creamy experience. The inclusion of bacon adds a smoky depth, elevating the dish to a whole new level. Whether you're looking for a quick weeknight meal or a cozy weekend treat, this chowder is sure to please.

Detailed Ingredients with measures

- Bacon: 6 slices, chopped
- Onion: 1 medium, diced
- Garlic: 2 cloves, minced
- Potatoes: 3 medium, peeled and diced
- Corn: 3 cups (fresh or frozen)
- Chicken broth: 4 cups
- Heavy cream: 1 cup
- Salt: to taste
- Pepper: to taste
- Green onions (for garnish): sliced

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook time: 30 minutes

Total time: 45 minutes

Yield: Serves 6



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Detailed Directions and Instructions

Step 1: Prepare the Ingredients

Start by gathering all the ingredients you will need, including bacon, onion, garlic, corn, potatoes, broth, and cream.

Step 2: Cook the Bacon

In a large pot, cook the bacon over medium heat until it becomes crispy. Once cooked, remove the bacon from the pot and place it on a paper towel to drain.

Step 3: Sauté the Vegetables

In the same pot with the bacon drippings, add diced onion and cook until translucent. Then, add minced garlic and sauté for an additional minute.

Step 4: Add Corn and Potatoes

Stir in the corn and diced potatoes to the pot, mixing well with the onions and garlic.

See also [Bang Bang Chicken Skewers](#)

Step 5: Pour in the Broth

Add the broth to the pot, stirring to combine all ingredients. Bring the mixture to a boil.

Step 6: Simmer the Chowder

Once boiling, reduce the heat and let the chowder simmer until the potatoes are tender, approximately 15-20 minutes.

Step 7: Add Cream

Once the potatoes are cooked, stir in the cream and bring to a light simmer.

Step 8: Incorporate Bacon

Crumble the reserved bacon into the chowder, mixing it in thoroughly.

Step 9: Season to Taste

Adjust the seasoning of the chowder with salt and pepper, depending on your preference.

Notes

Storage Instructions

Leftover chowder can be stored in an airtight container in the refrigerator for up to 3 days.

Freezing the Chowder

If you choose to freeze the chowder, do so without adding cream. You can add the cream after thawing and reheating.

Serving Suggestions

This chowder pairs well with crusty bread or a simple green salad for a complete meal.

Customizations

Feel free to customize the chowder by adding other vegetables such as celery or bell peppers for additional flavor and texture.



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Cook techniques

Sauteing

Sauteing is a cooking technique that involves cooking food quickly in a small amount of oil or fat over relatively high heat. In this recipe, the bacon is sautéed first to render the fat and infuse the dish with flavor.

Simmering

Simmering is the process of cooking food gently in liquid at a temperature that is just below boiling. This technique allows flavors to meld and develop, making it perfect for soups and chowders.

See also Bresaola Salad

Thickening

Thickening involves the use of ingredients like cornstarch or flour to create a denser texture in soups or sauces. In this chowder, the ingredients are combined to achieve a creamy consistency.

Chopping

Chopping is the act of cutting food into smaller pieces to prepare it for cooking. Properly chopping vegetables ensures even cooking and enhances the overall texture of the dish.

FAQ

Can I use frozen corn instead of fresh corn?

Yes, you can substitute frozen corn for fresh corn in this recipe without any

issues.

How can I make this chowder vegetarian?

To make the chowder vegetarian, simply omit the bacon and use vegetable broth instead of chicken broth.

Can I add more vegetables to the chowder?

Absolutely! You can add vegetables like bell peppers, carrots, or potatoes to enhance flavor and nutrition.

How do I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to three days.

Can I freeze corn chowder?

Yes, corn chowder can be frozen. Just make sure to let it cool completely before transferring it to a freezer-safe container.



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Conclusion

This easy corn chowder with bacon is a delightful dish that combines the sweetness of corn with the savory flavor of bacon. The creaminess of the chowder offers a comforting texture, making it perfect for any occasion. It's a quick, satisfying meal that can be enjoyed by the whole family.

More recipes suggestions and combination

Potato Corn Chowder

For a heartier version, try adding diced potatoes to your corn chowder. This will add another layer of creaminess and make the dish even more filling.

See also [Perfect Manhattan Cocktail Recipe](#)

Spicy Corn Chowder

If you enjoy a bit of heat, consider adding diced jalapeños or a sprinkle of cayenne pepper to your chowder. This will give it a spicy kick that pairs well with the sweetness of the corn.

Vegetarian Corn Chowder

For a meatless option, omit the bacon and add chopped vegetables like bell peppers, carrots, and celery. You can use vegetable broth instead of chicken broth to enhance the flavors.

Seafood Corn Chowder

Incorporate shrimp or crab meat for a seafood twist. The combination of seafood and corn results in a deliciously rich chowder packed with flavor.

Herbed Corn Chowder

Enhance your chowder by adding fresh herbs such as thyme, basil, or parsley. These will elevate the dish, adding brightness and freshness.



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