

Corn and Oyster Chowder

Compliments of Chef Richard's Kitchen

16 oz bacon, cut into ½” pieces.
2 C chopped onion
1 C chopped celery stalks
1 C shredded carrots
1 C sweet corn kernels (canned or frozen)
2 C diced russet potatoes
¾ C flour
8 C chicken stock or broth
1 tsp salt
½ tsp black pepper
¼ tsp red pepper flakes
6 – 8 bay leaves
1 C half-half (I used fat-free)
½ C chopped parsley
12 – 24 shucked oysters (save oyster liqueur)
1 tsp Worcestershire sauce
¼ tsp Louisiana-style hot sauce
2 T shredded parmesan-Romano cheese



Place bacon in large stockpot and fry until cooked through. Add onions and celery and stir until onion is translucent and celery is tender.

Add corn and flour. Stir until flour is blended through and there are no clumps. Add chicken stock and stir while bringing mix to boil. Mixture should thicken slightly.

Add potatoes and allow to simmer 20 – 25 minutes until tender. Add carrots, salt, pepper, cayenne pepper flakes, hot sauce, oyster liqueur and Worcestershire sauce. Simmer again until mix is hot. Add half and half, parsley, parmesan-Romano cheese and bay leaves.

Simmer again. Add oysters about 10 minutes before serving.