



## *Joyce's Corn Chowder*

- 4 C. diced potatoes
- 1 lb. fresh cut or frozen corn
- 1/4 C. peppers, diced
- 1 medium onion, diced
- 1/2 C. celery, diced
- 2 1/2 C. water
- 1 can creamed corn (11oz.)
- 1/2 C. half & half
- 1 1/2 C. whole milk
- 1/4 t. cayenne pepper
- 1 1/2 tsp. salt
- 1/2 tsp. black pepper
- 3 T. Hunt Country Vineyards *Cream Sherry*

1. Place first 6 ingredients in a pot. Cover tightly and bring to a boil. Reduce heat and simmer for 20 minutes or until vegetables are soft.
2. Add next 6 ingredients and simmer for an additional 20 minutes.
3. Add the *Cream Sherry* just before serving. Enjoy!

\*Chowder can be thickened, if desired, by mixing 1/4 C. flour with 1/3 C. water and creating a paste. Add to chowder, heat and stir until thickened to desired consistency.