

Joyce's Corn Chowder

Serve with a glass of Cream Sherry or Dolce di Moscato.



- 4 C Diced potatoes
- 1 lb Fresh-cut or frozen corn (about 3 C)
- ¼ C Peppers, diced
- 1 Medium onion, diced
- ½ C Celery, diced (or other veggies have handy)
- 2 ½ C Water

- 1 C Half & half
- 2 C Whole milk
- ¼ tsp Cayenne pepper
- 1 ½ tsp Salt
- ½ tsp Black pepper
- 3 T Hunt Country Vineyards Cream Sherry

1. Place first six 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 six ingredients and simmer for an additional 20 minutes.
3. Add the Cream Sherry just before serving.

Chowder can be thickened, if desired, by mixing ¼ C flour with ⅓ C water and creating a paste. Add to chowder. Heat and stir until thickened to desired consistency.