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## Corn, Bacon and Potato Chowder – Paired with 2008 Merlot

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### **Ingredients:**

5 ears (2 cups)	Fresh Corn or 2 cans white corn 11 oz. (shoepeg)
1/4 cup	Unsalted butter
4 cups	Chicken or vegetable broth
3/4 cup	Diced red onion
1/2 cup	Diced celery (about 3 ribs strings removed)
1 1/4 cup	Chopped red pepper
3 cups	Diced red potatoes
1/2 tbslp	Fennel seed
1/2 tbslp	Red pepper flakes
1 1/2 cups	Heavy cream
1/8 cup	Chopped fresh dill
4 slices	Applewood smoked bacon, cooked crispy, drained well and crumbled

### **Directions:**

1. Cut corn from kernels off cob. Place cobs in large Dutch oven and cover with broth. Bring to a boil, reduce heat and simmer, for 20 minutes. Remove cobs and discard, set cooking liquid aside. If using canned corn, skip this step.
2. Melt butter in Dutch oven over medium-high heat. Add onion, celery, bell pepper, potatoes, fennel seed, celery seed, red pepper flakes and corn kernels (hold back corn if using canned). Cook until onions are tender and vegetables are fragrant.
3. Add liquid from cooking corn cobs or plain broth if using canned corn and cream. Bring to a boil, reduce heat and simmer until potatoes are tender. Add canned corn once potatoes are tender.
4. Just before serving, stir in dill. Garnish with crumbled bacon.

Serves 6-8

**Enjoy with Auriga's 2008 Merlot**