



# Aunt Ida's Corn Chowder

A RECIPE BY SARAH HAKKERS

Prep Time - 10 minutes

Serves - 6 to 8 people

Cook Time - 20 minutes

## ingredients

- 2 cups Water
- ½ cup Potatoes, cubed
- ½ cup Carrots, cubed
- ½ cup Celery, chopped
- ½ cup Onion, diced
- 1.5 tsp Salt
- ¼ cup Butter
- ½ cup Flour
- 2 cups Milk
- 1 cup Cheese, grated
- 14 oz can Creamed corn, or frozen corn kernels

## directions

- Combine water, potatoes, carrots, celery, onions and salt. Boil for 20 minutes.
- While that cooks, in a separate saucepan, make your sauce by melting the butter,
- Add flour and stir.
- Add milk slowly and cook stirring constantly until it thickens.
- Add sauce to the potatoes and veggies, and stir to combine.
- Add in your cheese and corn.

\*Make it more of a meal by doubling the amount of potatoes and veggies.

\*Top it with crumbled cooked bacon and more cheese.