Corn Chowder

Yield: 14 each 8 oz Servings

Ingredients:

- 1/2 cup Butter, unsalted
- 1 cup Onion, diced
- 1 cup Celery, diced
- 5 Tbsp Flour
- 3 cups Chicken or vegetable stock
- 4 cups Milk
- 5 cups Corn
- 4 cups Reser's® Diced Potatoes (71117.14430)
- 1/4 cup Parsley, chopped fine
- Kosher salt to taste
- Fresh cracked black pepper

Directions:

1. In a large pot, melt butter and sweat the onions until softened.
2. Add flour and cook stirring constantly to make roux.
3. Combine stock and milk into a pitcher, and slowly add to the roux mixture while whisking constantly.
4. Add corn and Reser's Diced Potatoes and cook over medium heat for 15-20 minutes.
5. When the soup is thickened and the potatoes are tender, add kosher salt to taste.
6. Ladle corn chowder into warmed bowls and garnish with fresh cracked black pepper and parsley.

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