

## Corn Chowder

Makes 6 to 8 servings

- ~ 3 cups of fresh or frozen corn kernels, or 2 cans (16 ounce) whole-kernel corn, drained
- ~ 2 medium potatoes, peeled and diced
- ~ 1 onion, peeled and diced
- ~ 2 cups chicken broth
- ~ 1/2 teaspoon salt
- ~ 1/8 teaspoon pepper
  
- ~ 2 cups milk
- ~ 1/4 cup margarine or butter

Combine the first 6 ingredients in crock pot, cover, and cook on LOW 7 to 9 hours. Transfer to blender or food processor and puree until almost smooth consistency, taking care in handling hot mixture. Return to crock pot and stir in milk and margarine, cover, and cook on HIGH 1 additional hour. Enjoy.

Serving notes: good first day, better second day.