Corn & Green-Chili Chowder with Bacon for Two



Ingredients:

4 ounces thick bacon slices (about 4), cut into ½” pieces

1 tablespoon butter, room temperature

1 medium-large yellow onion, diced

4 – 6 cloves garlic, minced

3 ears corn, shucked (or a 12-ounce bag of frozen corn)

1 4-ounce can diced green chilies

16 ounces (1 pint), chicken broth

8 ounces (1 cup) heavy whipping cream

4½ teaspoons corn meal

4 tablespoons water

Salt and ground, white pepper, to taste

Preparation:

Combine the cornmeal and water into a slurry; set aside.

Add the bacon pieces to a large, heavy saucepan over medium heat. Sauté until crispy. Drain the bacon grease out and then add in the diced onion; stir, cooking the onion until translucent. Stir in the butter and add the corn. Simmer for a minute, then stir in the chilies.   
  
Pour in chicken broth and cream. Season, to taste. Bring to a boil, then reduce the heat to low. 

Stir the cornmeal slurry into the chowder, cover the pot and simmer for 15 minutes over low heat. If the chowder needs more thickening, add another teaspoon of cornmeal mixed with water. Cook for another ten minutes.  
  
Check seasoning before serving with crusty bread or corn/tortilla chips.