

Maui Sweet Corn Chowder

(Makes 8 cups)



Ingredients:

- 1½ tbsp Butter
- 1 cup diced Onion
- 3 tbsp all-purpose Flour
- 1 (14.5 oz) can Chicken broth
- 2 cups (about 1 lb) peeled, cubed potatoes, ½" thick (Yukon Gold)
- 2 cups whole Milk
- 1 (14.75 oz) can creamed Corn
- 4 ears fresh Corn (about 3 cups kernels, removed from cobs with sharp knife)
- 1¾ cups diced Ham (about 10 oz)
- 1 tsp kosher Salt
- Freshly ground black Pepper
- Pinch of Cayenne pepper (optional)
- Fresh Chives (optional)

Directions:

Heat butter in a large pot or Dutch oven over medium heat.
Add onions, and sauté until soft, about 8 minutes.
Add flour and stir continuously for 1 minute.
Pour in chicken broth, stirring well.
Add diced potatoes making sure they are submerged beneath the broth mixture.
Adjust heat to medium low, cover pot and simmer potatoes in broth for about 12 – 15 minutes.
Give them a stir now and then.
Check for doneness at 12 minutes.
Cooking time will vary depending on the size of your potato cubes.
If your cubes are on the small side, check for doneness after 10 minutes.
Potatoes should be barely tender.
They will continue to cook further once other ingredients are added to the pot.
Once the potatoes are just tender, add the milk, creamed corn, fresh corn kernels and ham.
Turn the heat up to medium, and simmer until potatoes are fully cooked and the chowder has thickened and reduced a bit, about 15 minutes.
Add salt, a few grinds of pepper, and a few pinches of cayenne.
Adjust seasoning to taste.
Add Bacon.
Sprinkle minced chives over chowder before serving.