

# Mexican Street Corn Chowder

## Mexican Street Corn Chowder (crock pot or stove top)



Adapted From Taste of Home Magazine.

Makes 8 – 1 cup servings

Blue – 1

Purple-1

Green-5

- 10 ears corn on the cob (5.5 cups)
- 1 1/4 to 2 cups water
- 6 strips center cut bacon
- 2 small onions, chopped
- 2 small green peppers, chopped
- 1 small jalapeno pepper, seeded and finely chopped
- 1 tsp ground chipotle pepper
- 2 tsp salt
- 3/4 tsp cumin
- 1/4 tsp pepper
- 1 cup fat free half and half
- 1 medium lime, zested and juiced
- Optional toppings-add points where necessary-fresh cilantro, lime wedges, chopped pepper, crumbled cotija cheese

## Stove Top

1. Cut corn off cobs. Rub the edge of a knife over each cob to milk it; add enough water to cob juice to equal 2 cups.
2. In a Dutch oven, cook bacon over medium heat until crisp, 5-7 minutes. Remove with a slotted spoon; drain on paper towels.
3. Discard drippings, reserving 2 tablespoons in pan.
4. Add the onions, green peppers and jalapeno to Dutch oven; cook and stir over medium-high heat until soft, 3-4 minutes. Add seasonings and cook 1 minute more.
5. Stir in the corn kernels and corn liquid.
6. Bring to a simmer; cook until corn is tender and mixture has thickened slightly, 20-25 minutes.
7. Stir in half and lime zest and juice. If desired, puree mixture with an immersion blender to desired consistency.

## Crock Pot

1. Cut corn off cobs. Rub the edge of a knife over each cob to milk it; add enough water to cob juice to equal 2 cups. Add corn and liquid to a 5-qt. slow cooker.
2. In a large skillet, cook bacon over medium heat until crisp, 5-7 minutes. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 2 tablespoons in pan. Add the onions, green peppers and jalapeno to skillet; cook and stir over medium-high heat until soft, 3-4 minutes. Add seasonings and cook 1 minute longer; transfer to slow cooker. Cook on low 3-1/2 to 4 hours or until corn is tender and mixture has thickened slightly.
3. Stir in cream and lime zest and juice. If desired, puree mixture with an immersion blender to desired

consistency. Garnish with reserved bacon. Sprinkle with optional toppings as desired.

Main Course, Soup  
soup