

# Southbury Farmers' Market Recipes

## Summer Corn Chowder

6 ears of fresh sweet corn

6 cups of chicken or vegetable stock

2 cloves of garlic peeled and bruised

1 large potato cut into cubes

2 cups of milk

salt and pepper

1/4 LB of bacon diced

1 medium onion diced

4 medium tomatoes seeded and diced

1/4 cup of slivered basil

1. Cut the corn off the cobs and set aside
2. In a large pot simmer stock, corn cobs and garlic for about 10 minutes, then discard corn cobs and garlic
3. Stir in potatoes and half of the corn, simmer until potatoes are tender about 12 minutes, puree and set aside in a bowl adding milk and salt and pepper to taste
4. Cook the bacon over low heat to render the fat about 6 minutes, and then add onion and cook for another 10 minutes, add reserved corn and potato mixture and the remaining corn off the cob simmer for 8 minutes, stir in tomatoes and basil and serve right away!