



## Corn Chowder

Yield - 6 portions

### Ingredients:

- 2 ounces - Onion, medium diced
- 2 cloves - Garlic, minced
- 1 quart - Chicken Stock
- 12 ounces - Gunther's Spicy Chipotle Pepper & Smoked Corn Salsa
- 4 ounces - Potato, small dice



### Method:

1. In a deep sauce pot, render bacon until crisp but not burnt, add dice onion and sautee in bacon fat until tender, add garlic and cook until tender
2. Add chicken stock, Gunther's salsa and stir
3. Add diced potatoes and simmer until potatoes are tender
4. Serve with a garnish of fresh chopped herbs
5. \*\*\*Note - leftover roasted chicken, steamed clams or any other meat and vegetable can be added to make the soup heartier\*\*\*

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