

Chicken Corn Chowder

Yield: 6 servings

6 ounces bacon, chopped
1/4 cup good olive oil
2 tbsp vegetable oil
Kosher salt to taste
Pepper to taste
2 cups chopped yellow onions (1 large onion)
4 tablespoons (1/2 stick) unsalted butter
1/2 cup flour
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
6 cups chicken stock
3 cups medium-diced white boiling potatoes, unpeeled (2 pounds)
3 Carrots diced in 1/2" pieces
5 cups corn kernels, fresh (5 ears) or frozen (1.5 pounds)
1 cup half-and-half
8 ounces sharp white cheddar cheese, grated
2 large chicken breasts with skin on

Preheat oven to 350 degrees. Place chicken breasts into 9x12 jelly roll pan. Rub vegetable oil under breast. Season skin with kosher salt and pepper. Roast until chicken cooked through and thermometer registers 165 degrees about 30-50 minutes depending on size of breast.

Meanwhile, in a large stockpot over medium-high heat, cook the bacon and olive oil until the bacon is crisp, about 5 minutes. Remove the bacon with a slotted spoon and reserve. Reduce the heat to medium, add the onions and butter to the fat, and cook for 10 minutes, until the onions are translucent.

Stir in the flour, salt and pepper and cook for 3 minutes. Add the chicken stock, diced carrots, and potatoes and bring to a boil. Simmer uncovered for 15 minutes, until the potatoes and carrots are tender. If using fresh corn, cut the kernels off the cob and blanch them for 3 minutes in boiling salted water. Drain. (If using frozen corn you can skip this step.) Add the corn to the soup, then add the half-and-half, cheddar, and smoked chicken. Cook for 5 more minutes, until the cheese is melted. Season, to taste, with salt and pepper. Serve hot with a garnish of bacon.

