

# Cheddar Corn Chowder by Lynn's Recipes

---



Lynn demonstrates how to make a delicious Cheddar Corn Chowder from the Barefoot Contessa. This can be made with fresh corn or frozen corn, depending on the season. Great for lunch or dinner and a true comfort food. Serves 10-12. I demonstrated half of this recipe, but will list the ingredients for the whole recipe below.

## Ingredients:

- 8 ounces, bacon, chopped
- ¼ cup olive oil
- 6 cups chopped yellow onions, (about 4 large onions)
- 4 Tablespoons unsalted butter
- ½ cup all- purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon ground turmeric
- 12 cups chicken stock or broth
- 6 cups medium-diced white boiling potatoes, unpeeled, (about 2 pounds)
- 10 cups corn kernels, fresh, (10 ears) or frozen, (3 pounds)
- 2 cups half- and- half
- ½ pound sharp white Cheddar cheese, grated

In a large stockpot on 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.

## Cheddar Corn Chowder by Lynn's Recipes

---

Stir in the flour, salt, pepper, and turmeric and cook for 3 minutes. Add the chicken stock or broth and potatoes, bring to a boil, and simmer uncovered for 15 minutes, until the potatoes are tender. If using fresh corn, cut the kernels off the cobs and blanch the kernels 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 and Cheddar cheese. Cook for 5 more minutes, until the cheese is melted. Season to taste with salt and pepper. Serve hot with a garnish of the reserved bacon and more shredded cheddar, if desired.

[Link to Le Cueset Pot](#)

[Link to Aroma Induction Hot Plate](#)

[Comment or watch this Recipe on You Tube](#)

### Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: July 2013  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----  
[Click here for a handy Conversion Chart](#)