



**RECIPE OF THE MONTH  
OCTOBER 2017**



**ELIZABETH'S CHEESY CORN CHOWDER**

Serve with small green salad, French bread and glass of Afton Mountain Vineyards' *MountainWhite*

½ stick butter  
1½ cups chopped onions  
4-5 slices bacon, chopped  
2 or 3 bell peppers (yellow and/or red), chopped  
3 cups corn kernels, fresh or frozen  
4 tablespoons flour  
3 cups low-sodium chicken stock  
2 cups half & half  
2 cups grated cheese (sharp cheddar, pepper jack, Monterey jack)  
½ cup sliced scallion  
salt and pepper

Melt butter and sauté onions for 3-4 minutes. Add bacon, sauté 3-4 minutes, add peppers and continue cooking for 3-4 minutes. Add corn and cook until thoroughly heated. Sprinkle flour on vegetables and stir until combined. Add stock and cook 3-4 minutes. Lower heat and add half & half and cover pot. Simmer for about 15 minutes, add cheese, scallions and salt and pepper to taste. Serves 8.