

PAWTUCKET CHICKEN CORN CHOWDER

courtesy of Ana Bessellieu

Adapted from a recipe in The LL Bean Book of "New" New England Cookery

Makes 1 ½ quarts, serving 4 to 6

4 slices bacon, diced (original recipe calls for vegetable oil; this is more authentic and tastes better)

1 med onion, diced (about 1 cup)

2 to 3 ribs celery, diced (about 1 cup)

2 to 3 potatoes, peeled and diced (1 to 1 ½ cups)

2 tablespoons chopped parsley

2 tablespoons flour

1 cup milk or light cream (I used whole milk)

2 cups chicken broth

1 to 2 cups cooked chicken, diced (I used about 1 ½ cups of rotisserie chicken)

1 cup corn kernels (fresh, frozen, or canned/drained)

salt and pepper to taste

Sauté diced bacon until browned. Do not drain the fat that is rendered. Stir in the onion and celery and sauté all together for 5 to 10 minutes until the vegetables are softened and translucent.

Add the potatoes, cover the pot and cook over low heat for about 10 minutes.

Stir in the parsley.

Mix the flour with milk to make a thin paste, then add the milk and broth to the soup pot and bring to a boil. Simmer until the vegetables are tender but not mushy.

Stir in the chicken and corn, and sprinkle lightly with salt and pepper to taste.

Cook gently 5 minutes; serve hot.