

Corn and Fingerling Potato Chowder with Applewood-Smoked Bacon

4 slices applewood-smoked bacon
3 cups diced onions
6 cups fresh corn kernels (about 14 ears)
2 tsp chopped fresh thyme
4 garlic cloves, minced
4 cups chicken broth
1 cup milk
1 cup half-and-half
1 lb (1/4 inch thick) rounds fingerling potato slices
1/2 tsp salt
1/2 tsp freshly ground black pepper

Cook bacon in large Dutch oven over medium heat until crisp. Remove bacon from pan: crumble. Add onions to drippings in pan; cook 8 minutes or until tender, stirring occasionally. Add corn, chopped thyme, and garlic to the pan; cook 30 seconds, stirring constantly. Stir in broth, milk, half-and-half, and potatoes; bring to a simmer. Cover and cook 10 minutes or until potatoes are tender, stirring occasionally.

Transfer 2 cups potato mixture to a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over opening in lid (to avoid splatters). Blend until smooth; return pureed mixture to pan. Stir in salt and black pepper, sprinkle with crumbled bacon. Should make approximately 10 one cup servings.