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*by ewfood*

## Corn & Cheese Chowder

## Ingredients

2oz. Butter  
1 Onion, diced  
3 bell peppers, diced  
4.5oz. frozen corn  
1.2oz. flour  
24fl oz. chicken stock  
16fl oz. Half-and-half  
9oz. sharp cheddar cheese  
1 spring onion, sliced

## Preparation

- 1 In a large pot, sauté the onions in melted butter over medium-high heat and add diced bell peppers and cook for a couple of minutes. Finally, add corn and cook for a minute, then sprinkle flour evenly over the top and stir to combine
- 2 Pour in the stock and stir well, allow this to thicken for a few minutes, then reduce the heat. Stir in half-and-half, then cover and allow to simmer for 15 minutes.
- 3 Stir in cheese and spring onions, when cheese is melted and the soup is hot, check seasonings. Add salt and pepper as needed. Serve immediately.

## Cooks Note

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