

# Comforting Corn Chowder

Using red-skinned potatoes and rosemary makes all the difference in this creamy soup, Denny Ballagh says. Denny created the recipe for his restaurant, Once in a Blue Moon, which he owns with his wife, Deena, in Princeton, Wisconsin. The couple were married during a blue-moon phase (a second full moon in a single month) in 1996.

Nutrition facts per side-dish serving: 239 cal., 11 g fat, 32 g carbo., 7 g protein, 30 mg chol., 3 g fiber and 528 mg sodium.

when potatoes are tender. Add the cream-style corn, the rosemary, the salt and the pepper. Cook and stir mixture till thickened and bubbly. Cook and stir the chowder for 1 minute more. Makes 8 side-dish or 6 main-dish servings.

## Ingredients

- 1 medium onion, chopped (½ cup)
- 1 stalk celery, sliced (½ cup)
- 2 tablespoons butter or margarine
- 2 medium round red potatoes, peeled, if you like, and cubed
- 1 16-ounce package frozen whole-kernel corn (about 3 cups)
- 1¾ cups chicken stock or one 14½-ounce can chicken broth
- 2 cups half-and-half, light cream or milk
- 3 tablespoons all-purpose flour
- 1 14¾- or 16-ounce can cream-style corn
- 1 teaspoon snipped fresh rosemary
- ½ teaspoon salt
- ¼ teaspoon ground white pepper

## Directions

1. In large saucepan, cook onion and celery in butter till tender. Add potatoes, frozen corn and broth. Bring to boiling. Reduce heat. Simmer mixture, covered, about 10 minutes or till potatoes are tender, stirring occasionally.
2. Meanwhile, in a small bowl, whisk together the half-and-half and flour till well combined. Stir into the corn mixture