

Hearty Potato Ham Chowder

1043

Source: Dierberg's website - *Tested by Dierbergs Home Economists*

INGREDIENTS:

2 TBS butter	1 small onion, chopped
4 medium potatoes, peeled/diced (about 6 C)	1/2 green bell pepper, chopped
2 C (12 oz) diced cooked ham	1 can (14 1/2 oz) chicken broth
Salt & pepper to taste	2 C milk
1/4 C flour	1 C frozen corn kernels

DIRECTIONS:

In large saucepan over medium heat, cook onion & bell pepper in butter till tender (about 5 minutes). Add potatoes, ham, broth, salt & pepper - bring to boil. Cover, reduce heat & simmer till potatoes are tender (about 10 minutes). In small bowl, stir flour into milk till smooth. Add to potato mixture along with corn. Cook, stirring constantly till slightly thickened.

Makes 6 servings

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