Corn Chowder



When the leaves start falling, there’s nothing better than warming up with a bowl of hot soup. Our Corn Chowder recipe is no exception. Rich, creamy, and loaded with your choice of toppings (bacon anyone?), you can count on this recipe to get you through the winter months. While you take the kids to soccer practice, your NESCO Slow Cooker gets the job done fast. We recommend serving with a side of fresh bread.

Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

4 cups vegetable broth
2 cups corn fresh off the cob
3 large potatoes peeled and cubed
2 large carrots peeled and diced

1 sweet onion diced
1 tsp salt
1/2 tsp dried thyme
1 cup sour cream
8 slices bacon
4 small zucchini halved and sliced
3 tomatoes diced
1/2 cup fresh basil thinly sliced

Instructions:

1. Set your **NESCO® Slow Cooker** on low and add the vegetable stock, corn, potatoes, carrot, onion, salt, and thyme. Cook on low setting for 6-8 hours or high for 3-4 hours. Once cooked, add in sour cream and blend the soup with an immersion blender.
2. Then, heat a large non-stick skillet over medium heat. Chop the bacon and cook until crispy. Drain bacon on paper towels.
3. Pour off bacon fat save one tablespoon. Bring the pan to medium heat and add the zucchini to the one tablespoon of bacon fat. Cook, stirring occasionally for 7-8 minutes until beginning to soften. Stir the zucchini into the soup in the slow cooker.
4. Serve the soup topped with fresh chopped tomato, basil, and bacon.






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