

Corn, Leek Chowder©

Serves 8–10

Ingredients:

8 oz.	bacon, cube or slice into small pieces
2 oz.	butter
1 lb.	Ore Ida™ Hash Brown Potatoes Southern Style
2 cups	carrots, slice small (I use baby carrots)
1 bunch	leeks, sliced (save 1–1 1/2 cups for decoration, don't cut dark or flimsy part)
1 Tbsp. fresh	garlic, minced
1/2 cup	soup greens
8 cups	water, cold or chicken broth
4 Tbsp.	chicken granules (Use only 2 Tbsp. if chicken broth is used.)
2 tsp.	salt (Do not use if canned chicken broth is used.)
2–11 oz. cans	Green Giant™ Niblets Whole Corn with juice
1–14.75 oz. can	Del Monte™ Sweet Corn Cream Style
1/2–3/4 cup	cream
8 oz.	ham, diced (I use Cumberland Gap™)
1–2 tsp.	Tabasco™ Green Pepper Sauce
3–4 Tbsp. fresh	parsley, chopped

Method:

Spray a large pot with Pam™. Fry cubed bacon until crisp. Line a bowl or plate with foil and remove bacon from pot to foil. To the pot drippings, add butter, potatoes and carrots. Sauté two minutes. Add leeks, garlic, soup greens, water, chicken granules and salt. Bring to a boil and simmer until vegetables are tender. (Can make to this point the night before...cool soup, refrigerate and begin again the next day by heating the soup.) When soup is hot purée with the Magic Wand using the knife blade or put part of the soup into the blender until vegetables are blended. Add corn, tabasco, white part of leek and parsley. Just before serving add cream and ham. Taste for salt.

***Hint:** Soup freezes well. Defrost in refrigerator and drain off liquid. Heat and add enough cream for a smooth consistency. Add more parsley for color.*

Crispy Cheese Crackers©

Makes 48–60 crackers

Ingredients:

8 oz.	butter
1 cup	sour cream
1 1/2 cups	self rising flour (Do not sift.)
1 tsp.	sugar
1 tsp.	Parmesan cheese per cracker (you need about 1 cup of finely grated cheese)

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Melt butter and add sour cream. Stir slightly. In a large mixing bowl, stir together the flour and sugar. Add butter/sour cream mixture and fold all together with a spatula. Batter will be soft.

Spray 4 cookie sheets with Pam™. Using 1/2 oz. ice cream scoop, put dough on cookie sheets. Do not put too close, batter will spread.

Press 1 tsp. Parmesan cheese on top of each cracker so dough will spread out a little. Cheese will get on cookie sheet, but will melt and form a crust around the cracker as it bakes.

Bake 20–25 minutes until golden brown. When crackers come out of the oven, immediately hit cookie sheet on counter to loosen crackers or else they will stick.

Serve with soup or as a snack.

Hint: *Crackers freeze well. Freeze hot from oven in a single layer on a cake rack. Pack airtight after frozen (a Ziploc™ bag works well, but remember to zip it up when the bag is cold).*

