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Comin' Home Corn Chowder Soup Recipe

Ingredients

Chowder

6 slices bacon

2 large onions, peeled and chopped

1/2 teaspoon kosher salt

4 cups chicken stock, homemade preferred

([chicken stock recipe](#))

3 cups russet potatoes, peeled and cubed

3 cups frozen yellow corn

1 cup heavy cream

Dumplings

1/4 cup cornmeal

1/2 cup flour

1 teaspoon baking powder

1/2 teaspoon kosher salt

1/2 cup + 2 tablespoons milk

1/2 cup shredded cheddar cheese

Garnish

1/2 cup shredded cheddar cheese

Directions

To Begin the Chowder

1. **Cook:** In a large Dutch oven, cook the bacon until crispy.
2. Drain cooked bacon on paper towel; set aside for later use.
3. **Add and sauté:** Discard all but about 1 tablespoon of the bacon drippings. Add onions and salt. Sauté on medium high heat until tender and slightly brown - about 5 minutes.
4. **Add:** Add chicken stock, chopped potatoes, frozen corn, and heavy cream.
5. **Simmer:** Bring mixture to a boil then immediately reduce heat and simmer uncovered for about 5 minutes.

To Prepare the Dumplings

1. **Add:** In a medium size bowl, add the cornmeal, flour, baking powder, and salt. Stir to combine.
2. **Add:** Add the milk and 1/2 cup of shredded cheddar cheese.
3. **Stir:** Stir to mix, but only until moistened.
4. **Add:** Into simmering chowder, drop heaping tablespoons of dumpling batter.
5. **Simmer:** Cover with lid and simmer dumplings for about 20 minutes. The lid should not be lifted during the first 20 minutes of simmering.

Then they can be tested for doneness. Insert a toothpick into the center of one or two dumplings. When the toothpick comes out clean, meaning without uncooked dough clinging to it, then the dumplings are done.

Garnish

Crumble the bacon prepared in step 1.

Ladle the chowder into individual bowls and top with shredded cheddar cheese and delicious bits of bacon.

Serves 4-6



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