

Corn Chowder

Ingredients per table (about 5 servings):

- 1 large onion
- 1 large potato
- 1 large carrot
- 1 stalk celery
- 1 tsp thyme, fresh or dry
- 1 tsp marjoram
- 1 ½ cups whole sweet corn kernels, fresh or frozen
- 4 cups water or broth
- ¼ cup potato flour
- ½-1 cup milk
- Salt and pepper

Peel and chop veggies (add peels and ends to stock pot), then sauté vegetables for 5-10 minutes. Add thyme, marjoram, corn and enough water or stock to cover vegetables. Bring to a boil and simmer until veggies are tender. Whisk while adding potato flour slowly (it tends to clump). Add enough milk to bring soup to desired creamy consistency. Keep on the stove until warmed up. Add salt and pepper to taste, and more herbs if needed.

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