



# Dairy Isle Cheesy Corn Chowder



## Ingredients

- 3 tbsp Dairy Isle Butter
- 1-354ml can Dairy Isle Evaporated Milk or Evaporated Partly Skimmed Milk
- 1-270g package Dairy Isle Sharp Cheddar Cheese - shredded
- 1 medium Onion – small diced
- 1 clove of Garlic – minced
- 2 medium Potatoes – peeled – large diced
- 4 cups corn niblets – 2-341ml cans with the water
- 1- 398ml can Cream Style Corn
- 4 cups Stock – Chicken or Vegetable or water
- 3 tbsp all-purpose flour
- Salt and Pepper to taste
- Pinch of Nutmeg

## Method

- Heat butter in a large saucepan over medium heat. Add onion and garlic and sauté until tender - about 5 minutes. Add flour and stir to avoid scorching - about 2 minutes.
- Add stock or water and stir quickly with a wire whisk to prevent lumps. Add corn, potatoes, salt and pepper and bring to a boil. Reduce heat, cover and simmer for 30 minutes, stirring occasionally to prevent scorching. Blitz the soup with a hand blender so that it still has a chunky texture. Add Dairy Isle Evaporated Milk and Dairy Isle Sharp Cheddar, stir until cheese is melted. Taste and adjust seasonings if necessary.
- Try garnishing with chopped Bacon bits and/or finely cut Green Onions.