

Morsels and More

Spicy Potato and Corn chowder

Fry 4 slices of thick bacon until crispy; put aside

Drain grease but reserve a tablespoon

Chop one medium onion

one red bell pepper

Saute in bacon grease

Add one small jalepeno, finely chopped (no seeds)

And three cloves garlic, finely chopped

Cook for one to two minutes

Add ¼ cup flour and stir well

Add 4 cups chicken broth and simmer for five minutes

Add 2 large red potatoes, cubed

Pre-boil, whole, the night before so

1 cup heavy cream

the potatoes are easy to cut

16 oz. frozen corn

¼ teaspoon cayenne pepper

1 bay leaf; simmer until potatoes are soft

Crumble bacon over chowder when served