

Corn Chowder

2 cups corn kernels, fresh or frozen
 $\frac{1}{2}$ cup yellow onions, diced
 $\frac{1}{2}$ cup celery, diced
1 tablespoon butter
1 cup potatoes, peeled and diced
1 cup strong chicken stock
 $\frac{1}{2}$ cup roux (melt $\frac{1}{4}$ cup butter, stir in $\frac{1}{4}$ cup flour; cook 1 minute; thin with $\frac{1}{4}$ cup stock)
2 cups milk
1 cup half-and-half
Salt and pepper, to taste
2 tablespoons parsley, chopped

Chop half the corn kernels finely. In a large saucepan, sauté onion and celery in butter until soft. Add chopped and whole corn, potatoes and chicken stock. Simmer 10 minutes. Gradually add roux and stir. Add milk and half-and-half; heat through (do not boil). Season to taste and garnish with chopped parsley.

Yield: 6 servings.