Bowdoin College
Creamy Corn Chowder
(serves 8)

2 T. Butter
2 c. Onions, medium, chopped
2 T. AP Flour
2 lb. Maine Potatoes, peeled and chopped
5 c. Vegetable Stock
2 c. Frozen Corn
15 oz. Cream-style Corn, canned
1 ½ c. Milk
½ c. Half & Half
½ t. Salt
Dash White Pepper
Dash Parsley, chopped

1. Saute onions in butter or margarine over medium heat until softened.
2. Add flour and stir thoroughly. Cook gently for 2 minutes.
3. Add potatoes and vegetable stock. Stir to incorporate roux. Simmer until potatoes are tender.
4. Add frozen and creamed corn, simmer 5 minutes.
5. Add milk, cream, salt and pepper and heat gently to 160 degrees.
6. Garnish with parsley before serving.