



## Honey Chipotle Corn Chowder

**Makes 4-6 Servings**

### **INGREDIENTS**

4 strips thick cut bacon, diced  
1/2 sweet onion, diced  
2 cloves garlic, minced or grated  
4 cups yellow corn kernels (from about 4-5 ears corn)  
2 russet potatoes, peeled and cut into cubes  
3 Tbsp Milford Spice Honey Chipotle Spice  
Salt & pepper  
4 cups low sodium chicken broth  
2 cups whole milk  
3 cups shredded sharp cheddar cheese  
1/3 cup fresh cilantro, chopped  
Chopped green onions, for serving

### **DIRECTIONS**

Set Instant pot to sauté. Add the bacon and cook until crisp, about 5 minutes. Transfer the bacon to a paper towel lined plate. If there is an excess amount of bacon grease, remove all but 1 tablespoon of grease.

To the instant pot, add the onion and cook another 5 minutes or until fragrant. Add the garlic, corn, potatoes, chipotle chilies, and season with salt and pepper. Stir to combine. Pour in the chicken broth.

Cover, select the manual setting, and cook on high pressure for 10 minutes.

Once done cooking, use the natural or quick release function and release the steam. Transfer 1/2 of the chowder to a blender and pulse until chunky smooth (not totally pureed). Return to the instant pot.

Set the Instant pot to sauté. Stir in the milk and cheese, and cook 5 minutes or until the cheese has melted and the chowder thickens slightly. Stir in the cilantro.

Ladle the chowder into bowls and top with the reserved bacon and green onions.

## **SLOW COOKER**

To the slow cooker, add the onion, garlic, corn, potatoes, chipotle chilies, and season with salt and pepper. Stir to combine. Pour in the chicken broth. Cover, and cook on low for 4-6 hours or high for 2-3 hours.

Once done cooking, transfer 1/2 of the chowder to a blender and pulse until chunky smooth (not totally pureed). Return to the slow cooker. Stir in the milk and cheese, turn the heat to high and cook 10 minutes or until the cheese has melted and the chowder thickens slightly. Stir in the cilantro.

Crisp the bacon on the stove top. Ladle the chowder into bowls and top with the reserved bacon and green onions.