

Cheesy Ham Chowder Recipe

Ingredients

10 bacon strips, diced
1 large onion, chopped
1 cup diced carrots
3 tablespoons all-purpose flour
3 cups milk
1-1/2 cups water
2-1/2 cups cubed potatoes
1 can (15-1/4 ounces) whole kernel corn, drained
2 teaspoons chicken bouillon granules
Pepper to taste
3 cups (12 ounces) shredded cheddar cheese
2 cups cubed fully cooked ham

Directions

In a Dutch oven, cook the bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. In the drippings, saute onion and carrots until tender. Stir in flour until blended. Gradually add milk and water. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the potatoes, corn, bouillon and pepper. Reduce heat; simmer, uncovered, for 20 minutes or until potatoes are tender. Add cheese and ham; heat until cheese is melted. Stir in bacon. Yield: 10 servings.