Colorful Corn Chowder

Colorful Corn Chowder from the original efishinsea.net site from 2004!



Ingredients

- **2 Tb** butter
- **1** large onion (chopped)
- **1** green bell pepper (chopped)
- **1** red bell pepper (chopped)
- **2** carrots (chopped)
- **2 10 ounce** packages frozen corn kernels (thawed)
- **1-1/2 C** dry potao flakes
- **1 tsp** salt
- **1/4 tsp** ground pepper
- **1/4 tsp** ground cayenne pepper (or more for your taste)
- **3 C** water
- **2 C** milk
- **1 C** half-and-half
- **1/2 C** shredded cheddar cheese

Method

1. In a large saucepan, melt butter over medium high heat. Cook onions, red and green bell peppers and carrots until tender.

2. Stir in thawed corn, potato flakes, salt, ground peppers and 3 cups water. Bring to boil. Reduce heat. Cover and simmer
3. for 10 minutes. Stir in milk and half-and-half. Warm only. DO NOT BOIL.
4. Serve sprinkled with grated cheese.

Notes

> Total time to make the soup is an 1 hour. It is very tasty - I made it for our soup group and it was a real hit!