

## Corn Chowder -

- 1 qt diced raw Irish potatoes
- 1 pt. boiling water
- 4 tbs diced salt pork
- 1 onion chopped
- 2 cups canned corn
- 1 pt. milk
- 1/2 tsp salt
- 2 tbs chopped parsley - pepper

Boil diced potatoes in the pint of boiling water for 10 minutes. Fry salt pork and onion for about 5 minutes, and add these and the corn to the potatoes. Cook until the potatoes are done. Add milk, salt & pepper, bring mixture to boiling point; add parsley or celery leaves. Serve very hot in soup dishes and place 2 or 3 crackers in the dish before pouring in the chowder.