 

A Recipe For:

# Bacon Potato Chowder

**From the Kitchen of:** Mom

**Servings:** 8

**Prep Time: 15** minutes **Bake Time:** 15 minutes **Bake Temp: 400**

**Ingredients:**

* 6 strips center cut double smoked bacon
* 1 large carrot, diced
* 2 stalks celery, diced
* ½ large onion, diced
* Salt and pepper
* 32 oz chicken broth
* 1 bag (1.5 lbs) petite gold potatoes, quartered
* 2 tsp thyme
* 2 tsp oregano
* 16 oz heavy cream
* 1 cup shredded cheddar cheese
* 1 green onions, chopped thin

**Instructions:**

1. Preheat oven to 400 degrees. Place bacon on baking sheet. Cook 12-15 minutes until crispy, reserving bacon drippings. Let bacon cool. Chop into bite-sized pieces.
2. Heat 2 tablespoons reserved bacon drippings in large stockpot over high heat. Saute carrot, celery and onion 10 minutes until softened. Season with salt and pepper.
3. Add broth, potatoes, thyme and oregano. Simmer 35 minutes until potatoes are fork-tender. Add cream and cheese. Cook 5 minutes, or until cheese is melted.
4. Serve immediately, garnishing with bacon and green onions.