

## Corn Chowder--or as my mother would have said, “Cawn Chowdah”

There really aren't exact amounts.

Chop some onion—about 1/2 to 1 cup—more or less.

Sauté onion in a tablespoon or 2 of butter until soft.

Add a can of corn with liquid and bring to a boil.

Add a chopped potato or two—depending on size. I usually do not peel them.

Cook over medium heat until the potatoes are soft.

Add some milk (I use Carnation evaporated milk) or cream if you have it.

Heat until hot. Season with salt and pepper.

Serve and enjoy!!