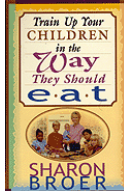


# Planting Tomorrow's Radio Show

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## Corn Chowder



By Sharon Broer, author of "[Healthy Country Cooking](#)" and "[Training Up Your Child In The Way They Should Eat](#)"

- 4 med. fresh ears of corn
- 1/2 cup cubed, peeled potato
- 2 tsp. chicken bouillon granules
- 1 3/4 cup milk
- 2 tbs. unbleached flour
- 1/3 cup water
- 1/2 cup chopped onion
- 1/3 tsp. pepper
- 1 tbs. butter

Use a sharp knife to cut off just the kernel tips from the ears of corn, then scrape the cobs with the dull edge of the knife. In a large saucepan combine corn, potato, onion, water, bouillon granules and pepper. Bring to boiling; reduce heat. Cover and simmer for about 10 minutes or until corn and potatoes are tender, stirring occasionally. Stir in 1 1/2 cups of the milk and the butter. Combine the remaining milk and flour. Stir milk-flour mixture into corn mixture. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. if desired, garnish with snipped chives or parsley.