

## Smoked Gouda Chowder

2 cups of corn; roasted for 20 minutes in a 400° oven  
1/2 lb Smoked Gouda cheese; shredded  
1 lg potato, diced  
2 Tbs. garlic, chopped  
3 stalks of celery, diced  
1 med. yellow onion; diced  
2 Tbs. chili powder  
1 tsp. cayenne (if you like spicy foods)  
2 tsp. chives, chopped (optional for garnish)  
1/2 lb bacon, chopped  
4 cups of chicken stock  
2 cups of cream  
1 bottle of beer  
Salt and pepper to taste  
Corn starch slurry

- ✚ Heat a medium stock pot on a medium-high heat and cook off the bacon until crispy
- ✚ Add the onions, celery and garlic in order do not stir and cook for about 2 minutes, toss and cook until tender
- ✚ Add the bottle of beer and reduce by half
- ✚ Now add the chicken stock and the potatoes and reduce the heat to medium and simmer until the potatoes are tender
- ✚ Add the cream, seasonings and corn and bring the soup to a boil
- ✚ Add roux and cheese. Stir continuously until the cheese is smooth and incorporated