

## Wort's Famous Corn Chowder

2 Large Yellow onions Diced  
6 Stalks of Celery Diced  
2 Carrots Diced  
2 lbs Frozen Corn Kernels  
½ Tbls Garlic chopped  
1 ½ Tsp White Pepper  
1 lb Bacon Diced  
½ Gal Chicken Broth  
1 lb Red Potato's quartered  
3 cups White Wine  
1/8 cup Dried dill weed  
Flour  
Half and half

Par boil potatoes and cool and set aside. Sauté bacon until crisp. Add vegetables, wine, dill and cook until tender. Add flour and cook roux stirring well and being careful not to brown. Add chicken stock and bring to a boil. Add potatoes and cook until tender. Add half and half until chowder is of desired consistency. Chowder made be made without the half and half and stored until ready to use adding cream to desired amount of soup. Soup may be garnished with croutons and topped with cheddar and Parmesan cheese. Place in oven or under a broiler to melt and brown cheese.