



## Cholula Corn Chowder

### WHAT'S NEEDED

#### Ingredients:

- 5 strips of bacon
- 1 stalk of celery, diced to 1/4"
- 2 large carrots, diced to 1/4"
- 2 cups sweet onion, diced to 1/4"
- 1 red bell pepper, diced to 1/4"
- 1/2 lb. Yukon Gold potatoes, peeled and diced
- 1/2 lb. sweet potato, peeled and diced
- 2 fresh thyme sprigs, minced
- 5 cups chicken broth
- 3 cups corn (about 6 ears)
- 1 1/2 cups heavy cream
- 1 tbsp. salt
- 1 tsp. black pepper
- 3 tbsp. **Cholula Original** Hot Sauce



### HOW TO MAKE

#### Preparation - 8 servings

1. Cook bacon in a pot over medium heat until crisp, about 5 minutes. Transfer to paper towels to drain. Add celery, carrots, onion, and bell pepper to pot and cook, stirring occasionally until onion is soft, about 8 minutes.
2. Add potatoes, thyme and broth. Simmer covered, until potatoes are tender (15 minutes). Add corn and cream. Cook uncovered on simmer for 10 minutes. Add salt, pepper, Cholula Hot Sauce and bacon. Serve in a sourdough bread bowl to make it special.

