

Bacon & Corn Chowder (Main Courses, Soups & Salads)

- 3 cups water
- 1 package Halladay's Farmhouse Corn Chowder Soup
- 1 cup half & half or milk
- 2 slices bacon
- 1 small onion, chopped.
- 1 cup potatoes cooked & cubed.

Cook bacon in a skillet until crisp; remove, drain and chop. Set aside. In the same pan used to cook the bacon, sauté onions until soft then drain the pan.

In a soup pot, whisk together water and Halladay's Corn Chowder Soup contents; bring to a boil. Reduce heat and simmer for 10 to 15 minutes. Add in half & half or milk, bacon, onion and potatoes. Heat through and serve.