

Roasted Corn & Bacon Chowder (Soups & Salads)

3 cups water
1 package Halladay's Bacon Corn Chowder Mix
1 cup half and half or milk
2to3 ears of fresh cooked corn on the cob
olive oil

Follow directions on Halladay's Bacon Corn Chowder label. While soup is cooking, prepare ears of corn with olive oil or butter and grill until desired doneness. Cut corn off the cob, set aside. When soup is done stir in the roasted corn, leaving some for garnish. Serve while hot.