

Hearty Corn Chowder

3 TBSP. BUTTER
1 LARGE CARROT (CHOPPED SMALL)
1 STALK CELERY (CHOPPED)
1/3 CUP ONION (CHOPPED)
1/2 LB. SMOKED SAUSAGE (CUT BITE SIZE)
1 CUP COLD WATER
3 TBSP. WHITE LILY FLOUR
1/4 TSP. PAPRIKA
1/2 TSP. SALT
1/2 TSP. CELERY SALT
1/4 TSP. BLACK PEPPER
1 (12 OZ OR 14 OZ) CAN CORN WITH PEPPERS
1 CAN REGULAR OR SHOEPEG CORN (DRAINED)
2 1/2 CUPS CHEDDAR CHEESE (SHREDDED)
1/2 CUP EVAPORATED MILK
1/2 CUP WATER

Simmer butter, carrots, celery, and onion with smoked sausage for 10 minutes.

In a cup, mix cup of cold water and flour with a fork or whisk very well - add to simmered veggies.

Now add remaining ingredients (minus the cheese). Turn burner down to low and mix well. Now add your cheese and serve!

Delicious!