

Smokey Ham Corn Chowder

Serves 4

Ingredients

1 tablespoon olive oil

1 small onion, diced

2 medium russet potatoes, peeled and cubed small

1 fully cooked ham steak, diced medium

1 cup chicken broth 1 cup whole milk (or half and half)

1 can whole kernel corn (15 oz.) 1 can cream corn (15 oz.)

1/2 cup dry white wine

1 1/2 cups shredded smoked Gouda cheese

Directions

Heat a large stock pot over medium high heat for one minute. Add the oil, onion and potatoes and sauté for 2 minutes. Add the ham, broth, milk, whole and creamed corn and wine and stir to incorporate.

Bring to simmer and reduce heat to medium low. Cook uncovered for 5 minutes. Add the cheese and stir until melted. Serve immediately.