

## Spicy Corn Soup

### Ingredients

4 cups corn, whole kernal  
1/4 lb onions, chopped  
2 tsp margarine  
2 cups milk  
1/2 cup green chilies, diced  
2 Tbsp flour  
1/4 lb bacon  
2 cups chicken broth  
1 tsp salt  
1/2 tsp white ground pepper  
10 oz tortilla chips  
1/4 lb cheddar cheese, shredded



*Enjoy this mildly seasoned corn soup on a cold winter day. Tortilla chips and cheese provide an extra level of flavor.*

### Directions

Thaw bacon under refrigeration. Under cool, running water rinse whole, peeled onions; chop. Cover and refrigerate until needed in recipe. In a skillet over medium heat, sauté corn and onion in margarine until onions are tender; add flour. Cook bacon until crisp; crumble.

Cover and refrigerate until needed.

Gradually add stock and milk to corn; stir until thickened. Do not boil.

Add cheese and green chilies. Cook over low heat until cheese melts. Add salt and pepper. Add 4 or 5 tortilla chips to soup and sprinkle with crumbled bacon.

**Yield** 10 servings

### Nutritional Information

*Calories 364, Fat 20g, Carbohydrates 38g, Cholesterol 24mg, Sodium 100mg, Fiber 4g, Protein 11g*

