



A Recipe From Cherry's Kitchen

CHERRY'S CORN CHOWDER

- 3 cans cream style corn
- 3 cans whole kernel corn
- 1 medium onion (finely chopped in food processor)
- 1 stick of butter
- 2 teaspoons celery seed
- 1 teaspoon salt
- 1 teaspoon black pepper

Sauté' onion in butter till translucent. Add corn, black pepper, salt, and celery seed. Simmer for 30 minutes. Add two cups of heavy whipping cream. Simmer another 20 minutes over low, low heat. (watch closely) Serve with sweet cornbread....

Sweet Cornbread:

Take two packets of Martha Whites cornbread mix. Follow directions on package. Add 2 tablespoons of sugar to mixture. Bake as directed. Serve hot cornbread with hot corn chowder. Delicious!

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