

# Potato, Bacon, and Corn Chowder



## Ingredients

U.5 pound bacon thick sliced cut into 1/2-inch pieces
1 bay leaf
2 tablespoons butter
2 carrots diced
4 stalks celery chopped
2 tablespoons flour
4 cups milk
2 large potatoes diced peeled

15.3 ounce kernel corn whole drained canned

Equipment
frying pan
whisk
pot
Directions
Cook the bacon pieces in a large skillet over medium heat until the fat has rendered, and the bacon is crispy, about 8 minutes.
Remove the bacon, leaving the grease in the pan. Stir the carrot, celery, and bay leaf into the bacon grease; cook for 5 minutes.
Meanwhile, melt the butter in a large pot over medium-low heat.
Whisk in the flour, and cook for 5 minutes, stirring constantly. Slowly whisk in the milk, and bring to a simmer over medium-high heat. Once simmering, cook for 5 minutes, whisking frequently.
Add the bacon, cooked vegetables, potatoes, and corn. Return to a simmer, then reduce heat to medium-low, and cook until the potatoes are tender, about 20 minutes more. Use additional milk as needed to to achieve desired consistency.
Garnish with paprika to serve.
Nutrition Facts
PROTEIN 12.87% FAT 49.29% CARBS 37.84%
Properties

Glycemic Index:40.7, Glycemic Load:15.57, Inflammation Score:-9, Nutrition Score:15.100869583047%

### **Flavonoids**

Apigenin: 0.57mg, Apigenin: 0.57mg, Apigenin: 0.57mg, Apigenin: 0.57mg Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg Kaempferol: 0.82mg, Kaempferol: 0.82mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.76mg, Quercetin: 0.76mg, Quercetin: 0.76mg, Quercetin: 0.76mg

## Nutrients (% of daily need)

Calories: 343.45kcal (17.17%), Fat: 18.94g (29.14%), Saturated Fat: 8g (49.98%), Carbohydrates: 32.71g (10.9%), Net Carbohydrates: 29.88g (10.87%), Sugar: 7.59g (8.43%), Cholesterol: 40.88mg (13.63%), Sodium: 376.72mg (16.38%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 11.13g (22.25%), Vitamin A: 2935.68IU (58.71%), Phosphorus: 251.8mg (25.18%), Vitamin C: 20.62mg (24.99%), Vitamin B6: 0.46mg (22.95%), Potassium: 793.9mg (22.68%), Calcium: 177.89mg (17.79%), Vitamin B1: 0.26mg (17.18%), Vitamin B2: 0.26mg (15.28%), Vitamin B3: 2.99mg (14.94%), Vitamin B12: 0.81µg (13.44%), Selenium: 9.06µg (12.94%), Magnesium: 49.73mg (12.43%), Manganese: 0.24mg (11.78%), Fiber: 2.83g (11.32%), Folate: 44.09µg (11.02%), Vitamin B5: 0.99mg (9.88%), Vitamin K: 10.24µg (9.75%), Vitamin D: 1.46µg (9.7%), Zinc: 1.33mg (8.89%), Copper: 0.15mg (7.31%), Iron: 1.13mg (6.3%), Vitamin E: 0.43mg (2.86%)