

CORN CHOWDER WITH JALAPENO

Ingredients

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| 2 slices salt pork or bacon,
finely diced | 1 can (~15 ounces) cannellini beans,
drained and rinsed |
| 2 onions, finely chopped | 2 Tbsps. yellow cornmeal |
| 1 bell pepper, red or green,
stemmed, seeded, and
finely diced | 1 tsp kosher salt |
| 2 celery ribs, finely diced | 1/2 tsp coarsely cracked black
pepper |
| 2 to 3 jalapeno peppers,
stemmed, seeded, and finely
chopped | 1 tsp ground cumin, preferably
ground from whole seeds toasted
in a dry skillet |
| 3 cups corn kernels (about two
11-ounce cans), drained | 1 tsp dried oregano |
| 1 can (15 ounces) diced tomatoes,
preferably fire roasted | 1 tsp chopped fresh rosemary |
| | 5 cups vegetable or chicken broth |
| | 1 cup cream or half-and-half |

Directions

1. Heat a large deep skillet, preferably cast-iron, over medium-high heat. Add the salt pork and cook until browned and the bottom of the pan is glazed with fat. Add the onions, bell pepper, celery, and jalapenos, and sauté until the onions are lightly browned and tender, about 5 minutes. Transfer to a 5- to 6-quart slow cooker, and add the corn, tomatoes, and beans.
2. Add the cornmeal, salt, pepper, cumin, oregano, and rosemary to the skillet and cook for 30 seconds over medium heat, stirring constantly. Add the broth and heat to boiling, stirring often. Continue boiling until thickened, stirring constantly, for about 2 minutes, and pour into the slow cooker.
3. Cover the cooker and cook for 3 to 4 hours on high, or 6 to 8 hours on low, until the vegetables are tender and the flavors are blended.
4. Stir in the cream and heat through, about 1 minute.

Serves 8

Source: *Art of the Slow Cooker* (Schloss)