****

**Chicken Corn Chowder with Bacon**

Makes 6 servings

* 4 ears of corn or a bag of frozen corn
* 1 can of creamed corn
* 1 package of softened cream cheese
* 1 can of chicken broth (2 cans if you want
* 1 cup of milk
* 1/2 pound of bacon
* 2 chicken breast or left over chicken
* 4 large carrots diced
* 1 large onion diced
* 2 celery stalks diced

1. Cook your Onions, Celery and carrots till they are Tender and onions are Translucent. Or use your Precooked Frozen Mirpoix -transfer to crockpot
2. Cut you corn of the cob, add to crock pot, cream corn
3. Cook bacon add 3/4 of the bacon to crock pot and reserve the remaining for toping the soup
4. Add milk, both, cream corn and
5. Chicken if uncooked dice and add to crock pot- If chicken is cooked add 1/2 hour before finish time.
6. Place cream cheese on top of all the ingredients (do not stir in until end allowing it to melt during cooking process)
7. Cook for 3-4 hours on low-
8. Dish into bowl and to with crisp bacon you had reserved

http://www.superexhausted.com/2014/10/chicken-corn-chowder-bacon/