

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Creamy Potato and Corn Chowder

Ingredients:

4 cups raw diced potatoes

½ cup finely chopped onion

1½ cups water

1½ cups potato cooking liquid

1½ cup evaporated skim milk

1 (16-ounce) can corn

2 Tablespoons butter

1 teaspoon salt

dash of pepper

Makes 6 servings - 12% calories from fat

Nutrit Serving Size 1 Servings Per C	1/2 cu	ıp	cts
Amount Per Servi	ng		
Calories 340	Cald	ories fron	n Fat 40
		% Da	aily Value*
Total Fat 4.5g			7%
Saturated Fat 2.5g			13%
Trans Fat 0g	g		
Cholesterol 15mg			5%
Sodium 530mg			22%
Total Carbohydrate 64g 21%			
Dietary Fiber 4g			16%
Sugars 14g			
Protein 10g			
Vitamin A 8%	•	Vitamin (30%
Calcium 20%	•	Iron 4%	
*Percent Daily Valu diet. Your daily valu depending on your	es may b	e higher or	
Saturated Fat Li Cholesterol Li		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

- 1. Cook potatoes and onion in water in covered saucepan until tender (about 15 minutes). Drain and mash potatoes, save cooking liquid and set aside.
- 2. Measure liquids. Slowly stir liquid into potatoes. Add corn, butter, salt and pepper.
- 3. Simmer 15 minutes to blend flavors.



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