

Winning Recipes from the 2016 Schuylkill County Grown Cooking Contest held at the Schuylkill County Fair.

1st PLACE - Corn and Potato Soup

½ lb. bacon, 1" pieces  
½ lb. baked ham, diced  
3 large potatoes, diced  
1 medium onion, diced  
1 carrot, diced  
2 ribs celery, diced  
6 cobs fresh corn  
1 Tbs. fresh parsley, chopped  
2 cups homemade chicken stock (or canned)  
½ tsp. kosher salt  
¼ tsp. white pepper  
1 can cream corn  
1 can cream of mushroom soup (cream of chicken soup can be substituted)  
2 cups whole milk  
2 cups half and half

Cook bacon in large Dutch oven, remove and drain, reserving 2 Tbs. of bacon drippings. Sauté onions, celery, and carrots in bacon drippings until tender. Add potato, chicken stock, salt, and pepper. Cook until potato is tender. Meanwhile, cook corn and remove kernels from cob and add to Dutch oven. Add can of cream corn and can of mushroom soup stirring gently until combined. Add bacon and baked ham, reserve some bacon for garnish. Add milk and half and half to the Dutch oven and heat just to a simmer. Top with reserved bacon.