Ham and **Corn Chowder**

**Ingredients:**

30 mL margarine 300 mL water

30 mL flour ½ cube chicken stock (or 5 mL

paste)

1piece ham 125 mL milk

1 chunk onion paprika

1 mL garlic powder pepper to taste

1 chunk cheese

80 mL corn

**Procedure:**

**HAHGT**

1. In a medium saucepan, melt the margarine, add the ham and brown slightly, Add the onion, saute until tender. Add the flour, stir well.
2. Add water gradually. Add chicken stock powder and garlic. Remove from heat.
3. Add the milk, stir well, return to a low heat (4) and thicken.
4. Grate the cheese, add to soup.
5. Add corn. Stir until well mixed.
6. Taste using a tasting spoon and add pepper.
7. Pour into bowls, garnish with paprika. Show teacher.