

## Sweet Corn Chowder (serves 4)

### Ingredients:

- 1 1/4 cup dried sweet corn
- 2 teaspoons dried onions
- 4 cups water
- 2/3 cup powdered milk
- 2 tablespoons oil
- 2 tablespoons bacon bits (optional)
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons flour

Soak the corn and onion in the water until re-hydrated. Add milk, oil, bacon bits, salt and pepper. Bring to a boil, reduce heat and simmer 30 minutes. Mix the flour in a small amount of water and slowly add to the soup to thicken it. Cook on low until it thickens, and the corn is tender. About another 15 minutes.