**Corn Chowder**

Adapted from: What’s Cooking at Maggie’s Place

A Collection of Budget-Wise Recipes

Maggie’s Magic Cupboard + Chives (optional)

Ingredients:

3 potatoes, diced 1 ½ cup whole kernel corn niblets

1 onion, grated 4 cups milk

1 cup water Salt & pepper to taste

¼ cup margarine Chives (optional)

Serves: 4

Directions:

1. Peel and dice potatoes. Grate onion. Place potatoes and onion into saucepan with water and margarine.
2. Simmer until vegetables are tender. Add corn and milk.
3. Simmer 15 minutes. Season with salt and pepper.
4. If desired. Decorate with chopped chives

Cook time: 20 minutes

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