





## **Creamy Corn Chowder**

**¼ cup real bacon bits**  
**1 teaspoon olive oil**  
**3 large tablespoons dried onion**  
**5 cups chicken broth**  
**½ teaspoon dried oregano**  
**Salt and pepper to taste**  
**14 ounce can creamed corn**  
**15 ounce can whole kernel corn, drained**  
**½ cup heavy cream**  
**½ cup shredded Monterey Jack cheese**  
**½ cup shredded Cheddar cheese**

**In a large pot add bacon bits, olive oil, onion and chicken broth. Cook over low heat for 15 minutes. Season with oregano, salt and pepper. Pour in the creamed corn and whole kernel corn, and cook 10 minutes more. Stir in the cream and cheeses and cook 10 minutes more over low heat. Do not boil. Serve hot with Cornmeal Muffins.**

