

Campground Corn Chowder

4 SERVINGS

INGREDIENTS

2 Corn on the Cob	1 qt Vegetable Stock	1 tsp Salt
1 Russet Potato	1 tbsp All Purpose Flour	1/4 tsp Black Pepper
1 Red Onion	5 tbsp Olive Oil	To Taste Red Pepper Flakes
3 Green Onion	2 Bay Leaves	
1/2 Garlic Clove	1/2 Cup Cream	

DIRECTIONS

- 1 Cut kernels off the cob. Dice the onion and potato, then slice the green onion and mince the garlic.
- 2 Put the pot on your Solo Stove and add olive oil. Sauté onions and add garlic five minutes before onions are done.
- 3 Add all-purpose flour and stir for another minute. Add corn, then gradually pour in vegetable stock and let it come to a simmer.
- 4 Add potatoes, bay leaves, salt, pepper, and red pepper flakes. Simmer until potatoes are tender, then slowly pour in cream.
- 5 Serve the soup and sprinkle with green onion, black pepper, and red pepper flakes.

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