

CAMBRIA CHOWDER

3 SLICES BACON

2 CUPS HALF & HALF

3 MILD ITALIAN SAUSAGE (OPTIONAL)

OR MILK

1 LARGE ONION, CHOPPED

1 JAR (3 OZ) PIMENTOS

1 LARGE POTATO, PEELED & DICED

1/2 TSP GARLIC SALT

1 CUP WATER

PEPPER

2 CANS (17 OZ ^{EAM}) CREAMED CORN

1 4 OZ CAN DICED GREEN CHILIS

IN 4-QT PAN OVER MEDIUM HEAT, COOK BACON TILL CRISPY, LIFT OUT & DRAIN. DISCARD ALL BUT 2 TBSPP

DRIPPINGS. THINLY SLICE SAUSAGE & COOK IN DRIPPINGS

WITH ONION. WHEN ONION IS LIMP, STIR IN POTATO & WATER, BRING TO A BOIL, REDUCE HEAT & SIMMER.

FOR 15 MINUTES. STIR IN CORN, CHILIS, PIMENTO, & MILK, SEASON WITH SALT & PEPPER, HEAT

UNCOVERED TILL STEAMY, DO NOT BOIL. LADLE INTO SOUP BOWLS & GARNISH WITH CRUMBLED BACON.

MAKES 6 TO 8 SERVINGS.