

### Ingredients:

6	each	Corn, removed from the cob
3	Tbsp	Butter
5	Slices	Bacon*, cut into ¼ inch pieces
1	each	Yellow Onion, Chopped
2	each	Egg, Hardboiled & chopped
¼	cup	Flour
1	each	Garlic, clove
5	cups	Water (approx.)
1	pound	Potatoes, peeled and diced large
½	tsp	Thyme, dried
1	tsp	Parsley, dried
1	cup	Milk
5	each	Scallions, sliced thin
To Taste		Salt
To Taste		Ground Black Pepper



### Instructions:

Cut all vegetables. Hard boiled the eggs. Chop Bacon.

Place a large sauce pot on the stove on medium heat. Add butter to the hot pan. Carefully add the bacon. Cook the bacon until it is crispy. Remove the bacon onto a dry paper towel. Reserve for later.

Add Onion to the Bacon the bacon fat and butter. Cook until it is translucent (almost clear). Reduce heat and add flour. Stir continuously for about 5-7 minutes to cook out the flour. Add garlic, corn and potatoes to the pan. Cover mixture with water. Water should be about 1 inch over the potatoes. Add more or use less water as needed. Do not add to much liquid now, you can always add more later.

Add seasonings. Cook mixture for about 20 minutes. Liquid should thicken slightly and potatoes should be fork tender. Remove from heat. Remove half of the potatoes and set aside, leaving all the liquid. Use a whisk to gently smash potatoes in pot. This will help thicken the soup. Add the reserved potatoes back to the pot.

Stir in Milk and Egg. Adjust consistency (to your liking) with water or milk. Pour soup into serving dishes. Top each dish with bacon and scallions.

*\*You can substitute turkey bacon or smoked turkey. There will be more salt in these items, so you may need to reduce the amount of salt that you are using.*

Serves 6-8