



HOMESTYLE HAM CHOWDER

WHAT'S INCLUDED:

- 2-5 oz cans diced ham
- 1 can diced potatoes
- 1 can whole kernel corn
- 1 can cream style corn
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 to 2 bouillon cubes

INSTRUCTIONS:

- In a large pot, combine all canned ingredients: cream-style corn, whole kernel corn, diced potatoes, diced ham, cream of chicken soup, and evaporated milk.
- Add 1-2 cups of water and 1-2 chicken bouillon cubes, adjusting to taste.
- Stir well to combine, then heat over medium heat until hot and creamy, about 15-20 minutes, stirring occasionally.
- Taste and season with salt and pepper if needed. Serve warm.

TIPS/OPTIONS:

- Drain the diced potatoes, whole kernel corn, and ham (for a thicker chowder).
- For a heartier meal, serve with biscuits or crusty bread.



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