

Easy Corn Chowder

1/4 cup chopped onion

1/2 lb bacon, cut to small pieces

2 cans cream style corn

2 cans whole kernel corn, drained

2 cans cream of potato soup

2 cans evaporated milk

Brown chopped onion in 1 tablespoon margarine. Brown and drain bacon. Combine corn, soup (do not dilute) and evaporated milk in a kettle. Add salt and pepper to taste. Heat slowly, stirring often. This soup holds well in a slow cooker. It makes 10 or so servings, but it keeps well in the refrigerator.