

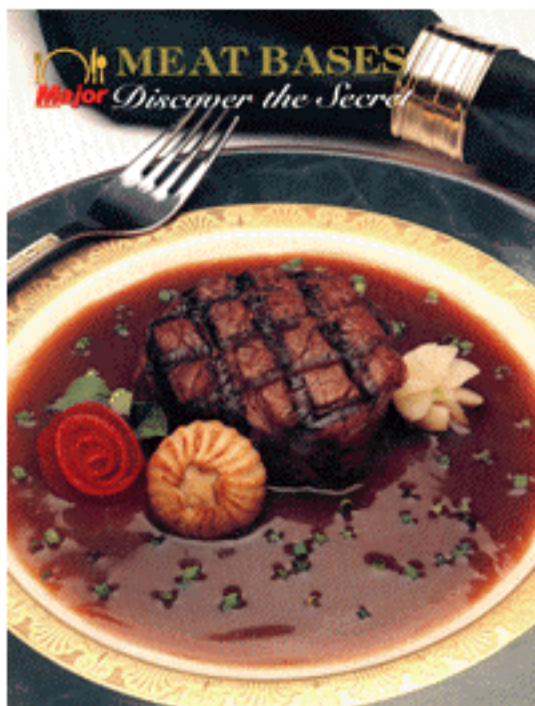


# Recipe Database

## Ham & Corn Chowder

Yield: 5 Quarts  
Portions: 20

Ingredients	Quantity	Directions
Onions, chopped	1/2 cup	In a large pot saute' onions in oil until opaque. Add butter then stir in flour until well blended. Cook over medium heat for four minutes.
Butter	3 oz.	
Flour	3 oz.	
Vegetable Oil	2 tbl.	
Water	3 qts.	Add water, potatoes, ham, ham base, and pepper. Bring to a boil then reduce to simmer for twenty minutes.
Potatoes, diced	2 cups	
Ham, julienned	8 oz.	
MAJOR HAM BASE	4 oz.	
Cayenne Pepper	1/2 tsp.	
Black Pepper	1/4 tsp.	
Corn, frozen	2 cups	Blend in corn and heavy cream. Simmer for ten minutes. Garnish with paprika.
Heavy Cream	2 cups	
Paprika	1 tsp.	



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