

Corn and Bacon Soup

1 cup potatoes diced & pared	salt and pepper to taste
1 cup carrot sliced	3 cups milk
1/2 cup cold water	1 cup half and half
6 slices bacon	24 ounces corn whole kernel
2 tablespoons flour	parsley chopped

Combine potatoes, carrots and water. Cover and cook until vegetables are tender. Fry bacon until crisp. Drain bacon; crumble into bits and set aside, saving 3 tablespoons bacon drippings. Add onion to drippings; sauté until tender but not brown. Blend in flour; salt and pepper. Add milk, half and half, vegetables and vegetable liquid. Cook and stir until the sauce is smooth and thickened. Add corn; heat through. Just before serving sprinkle with bacon.

Serves: 8