

Potato Corn Chowder (vegan)



Ingredients

- 3 medium potatoes (diced)
- 1-2 cups water (just enough to barely cover potatoes)
- 1 medium onion, diced fine
- 1 cup celery, diced fine
- 1 tsp. Salt
- 1 Tbsp. Sugar
- ½ tsp. Celery Salt
- 1 tsp. Better than Bouillon No-Chicken Base
- 2 15-ounce cans cream style corn
- 1-2 cups unsweetened original almond milk

To thicken soup:

- 2 Tbsp. cornstarch
- ¼ cup cold water

Directions

In large cooking pot, add potatoes, onions, salt, and water. Bring to a boil. Turn heat down and cook covered until potatoes are tender. The water should be almost gone. You may add additional water as needed to cook potatoes. When potatoes are tender, add cream style corn, seasonings, and enough almond milk to make a “soup consistency.” If you like a thicker soup, mix together cornstarch and water and add to the simmering soup until desired thickness is obtained. Cook for additional 15 minutes after adding cornstarch mixture. Do not bring to a boil after adding almond milk as this will change the consistency. Serve hot!

Yields: 2 quarts