

# Corn Chowder

## A Freeze Dried Pantry Recipe

This recipe will make 6-8 Cups of Corn Chowder depending on if you keep it as a stew or blended.

[Live. Life. Simple: Freeze Dried Corn Chowder Recipe!! In Season & Cheap](#)

### Ingredients: FD stands for Freeze Dried

4 C diced FD potatoes  
2 C diced FD Onion  
1½ C FD Carrot medallions  
2½ C FD Sweet Corn kernels  
1 C FD chopped Celery  
FD Rosemary to Taste  
1 Tbsp Italian Seasoning  
1½ tsp granulated Garlic  
8 C Water



### Directions:

1. Add all ingredients into a large stock/soup pot on the stove
2. Bring to a boil and then simmer for 15-20 minutes (add water as needed)
3. Can eat it chunky, or you can blend for a creamy corn chowder
4. Store Appropriately (See Tips and Tricks for storage help)



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray