

Prep Time	20 minutes
Cook Time (Slow Cooker)	6 to 8 hours (LOW) or 3 to 4 hours (HIGH)
Finish & Thicken Time	20 minutes
Total Time	~7 to 8 hours
Recipe Intensity / Skill Level	Easy (beginner-friendly, low hands-on effort)
Servings	6 to 8 generous servings

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Equipment Needed

- 6-Quart (or larger) Slow Cooker
- Large Cutting Board & Chef's Knife

- Measuring Cups and Spoons
- Immersion Blender (or standard high-speed blender)
- Medium Saucepan (for making the roux/cream mixture at the end)
- Ladle

Ingredients List

The Chowder Base

- 4 cups Yukon Gold Potatoes (approx. 2 lbs), diced into ½-inch cubes (peeled or unpeeled based on preference)
- 4 cups Sweet Corn Kernels (fresh off the cob, frozen, or drained canned corn)
- 1 medium Yellow Onion, finely chopped
- 3 stalks Celery, diced
- 2 large Carrots, peeled and diced
- 4 cloves Garlic, minced

- 4 cups Low-Sodium Chicken Broth (or vegetable broth for a vegetarian option)
- 1 teaspoon Dried Thyme (or 1 tablespoon fresh thyme leaves)
- 1 teaspoon Smoked Paprika
- 1 Bay Leaf
- 1 ½ teaspoons Kosher Salt (adjust to taste)
- ½ teaspoon Freshly Ground Black Pepper

The Creamy Finish (Added near the end)

- 4 tablespoons Unsalted Butter
- ¼ cup All-Purpose Flour (or 1:1 gluten-free baking flour)
- 1 ½ cups Whole Milk (or half-and-half for extra richness)
- ½ cup Heavy Cream
- 1 cup Sharp Cheddar Cheese, freshly grated (optional, for extra body)

Favorite Optional Toppings

- Crispy cooked bacon pieces, crumbled
- Thinly sliced green onions or fresh chives
- Additional shredded sharp cheddar
- Sour cream or Greek yogurt
- Sliced jalapeños or hot sauce for a spicy kick

Step-by-Step Cooking Instructions

Step 1: Prepare the Crockpot Base

1. In the insert of your 6-quart slow cooker, layer the diced Yukon Gold potatoes, sweet corn kernels, chopped yellow onion, celery, and carrots.
2. Add the minced garlic, dried thyme, smoked paprika, kosher salt, and freshly ground black pepper.
3. Pour in the 4 cups of chicken broth (or vegetable broth), ensuring the liquid covers most of the vegetables. Drop in the bay leaf and give everything a gentle stir to mix the seasonings throughout.

Step 2: Slow Cook Low and Slow

1. Place the lid securely on the slow cooker.
2. Set the cooking intensity according to your schedule:
 - LOW Intensity: Cook for 6 to 8 hours (Recommended for the best flavor infusion and soft, melt-in-your-mouth potato texture).
 - HIGH Intensity: Cook for 3 to 4 hours (Ideal if you need dinner ready faster).
3. The chowder base is ready when the potatoes are fork-tender and yield easily when pressed against the side of the pot.

Step 3: Blend for Texture (Optional but Recommended)

1. Remove and discard the bay leaf.
2. Using an immersion blender directly in the crockpot, pulse 4 to 6 times to partially blend the soup. You want to break down roughly one-third of the potatoes and corn to thicken the broth naturally while retaining plenty of texture and chunky bites.
3. *Alternative:* If using a traditional blender, carefully scoop out 2 cups of the soup mixture, blend until smooth, and stir it back into the slow cooker.

Step 4: Create the Creamy Slurry & Thicken

1. About 20 to 30 minutes before serving, melt the 4 tablespoons of butter in a medium saucepan over medium-low heat.
2. Whisk in the $\frac{1}{4}$ cup of all-purpose flour and cook for 1 to 2 minutes until light golden and fragrant (this removes the raw flour taste).
3. Slowly pour in the whole milk and heavy cream, whisking continuously to prevent lumps from forming.
4. Continue cooking over medium heat, whisking constantly, for 3 to 5 minutes until the cream sauce thickens and begins to bubble gently.
5. Pour the hot cream mixture directly into the slow cooker. Stir thoroughly to integrate the cream into the chowder base.
6. If using shredded sharp cheddar cheese, fold it in now until melted and smooth.

Step 5: Final Simmer & Adjustments

1. Cover the slow cooker and let it cook on HIGH intensity for an additional 15 to 20 minutes until the chowder is piping hot, rich, and beautifully thickened.
2. Taste and adjust seasoning with additional salt and pepper if needed.

Serving & Garnish Suggestions

Ladle the hot corn and potato chowder into deep soup bowls. Set out a topping bar so everyone can customize their own bowl:

- Top with a sprinkle of crisp crumbled bacon and freshly cut chives for classic savory depth.
- Add a dash of smoked paprika or hot sauce if you enjoy subtle warmth.
- Serve alongside warm, crusty sourdough bread, garlic bread, or oyster crackers for dipping.

Storage, Reheating & Freezing

- Refrigeration: Store leftover chowder in an airtight container in the refrigerator for up to 4 to 5 days. Reheat gently on the stovetop over low heat or in short 30-second increments in the microwave, stirring occasionally.
- Freezing Note: Because this chowder contains dairy and potatoes, freezing can slightly alter the texture upon thawing (potatoes may become slightly grainy and dairy can separate). If planning to freeze, freeze the chowder base *before* adding the dairy/cream mixture in Step 4. Add the cream sauce freshly when reheating.

Complete Nutritional Information

Calculated per serving based on 8 equal portions (without optional extra toppings):

Nutrient	Amount Per Serving	% Daily Value*
Calories	345 kcal	—
Total Fat	14 g	18%
<i>Saturated Fat</i>	8 g	40%
<i>Trans Fat</i>	0.3 g	—
Cholesterol	38 mg	13%
Sodium	680 mg	30%
Total Carbohydrates	48 g	17%
<i>Dietary Fiber</i>	5 g	18%
<i>Total Sugars</i>	9 g	—
Protein	9 g	18%
Vitamin D	0.6 mcg	3%
Calcium	140 mg	11%
Iron	2.1 mg	12%
Potassium	720 mg	15%