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| |  | | --- | | Summer Squash Corn Chowder  This recipe can make use of Riverside’s farm-fresh summer squash.  **Ingredients**   * 6 slices bacon, cooked and crumbled and 1 1/2 Tbsp rendered bacon fat reserved * 1 1/2 lbs yellow squash, chopped (about 3 medium) * 2/3 cup thinly sliced celery * 1 cup sliced green onions, divided * 1 Tbsp flour * 2 cloves garlic, minced * 2 3/4 cup milk * 5 cups fresh cut corn (from about 6 ears corn), divided * 1/2 cup heavy cream * 1 1/2 tsp chopped fresh thyme (or 1/2 tsp dried) * 3/4 tsp salt, then more to taste * 1/4 tsp freshly ground black pepper, then more to taste if desired * Shredded cheddar cheese, for serving   **Directions**   1. Heat 4 tsp reserved bacon fat in a large pot over medium-high heat. Add celery and sauté 2 minutes then add the squash and 3/4 cup of the green onions. Sauté until tender, about 6 minutes, adding in garlic and flour during last 2 minutes of sautéing. Reduce heat slightly. 2. Add 1 1/2 cups milk, 2 cups of the corn, thyme, salt and pepper to the sautéed veggies. To a blender add remaining 3 cups of corn, remaining 1 1/4 cups milk and the cream. Process in blender until nearly smooth (about 30 seconds). Add pureed mixture to pot and stir to blend. Cook until mixture reaches a light boil. Serve warm with shredded cheese, crumbled bacon and remaining sliced green onions.     Source: [cookingclassy.com](https://www.cookingclassy.com/summer-squash-corn-chowder/) | |

