



Easy SPAM® Corn Chowder

Level: Easy Prep Time: 20 minutes
Serves: 10 Cook Time: 35 minutes



- 1 pound bacon, cut into thin strips
- 1 (12 oz.) can SPAM® Classic, cut into thin strips or bite-sized rectangles (see Notes)
- 1 small onion, minced
- 1 large potato, peeled and cut into bite-sized cubes
- 1 (12 oz.) can evaporated milk
- 2 (15.25 oz.) cans Sweet Whole Kernel Corn, do not drain liquid
- 1 (10 $\frac{3}{4}$ oz.) can Campbell's® Condensed Cream of Mushroom Soup
- Whole milk, about 1 to 2 cups
- Salt and ground black pepper, to taste

1. In a large soup pot, fry bacon strips until crispy. While the bacon is frying, microwave the cut potatoes for about 3 minutes.
2. Drain oil from the bacon. Set aside about $\frac{1}{4}$ cup of the crispy bacon from the pot to sprinkle on top of the soup when serving. To the remaining bacon in the pot, add the SPAM® strips (or ham, if desired) and cook until browned. Next add the onions and cook till translucent. Drain any oil from the pot.
3. Add the evaporated milk, 2 cans of corn with liquid, and the cream of mushroom soup to the pot. Stir well to combine all ingredients. Next add the potatoes. Add the milk to your taste and to how thick or soupy you want your chowder. Bring the chowder to a boil, but immediately lower the heat to simmer until the potatoes are soft. Stir often. Add salt and pepper to your taste and when ready to serve top with a few strips of crispy bacon.

Notes:

- I prefer SPAM® in my corn chowder, but feel free to substitute with thinly cut strips of Kirkland Signature™ Boneless Ham Steak or other ham.
- I like my corn crunchy so I use the sweet whole kernel corn. If you like your corn softer, substitute with 2 (14 $\frac{3}{4}$ oz.) cans Sweet Corn Cream Style.
- If reheating leftovers, always reheat in a pot on the stove. When this recipe is microwaved, the soup gets runny and loses its thickness.