

Slow Cooker Amish Corn Chowder: Comfort in Every Creamy Bowl

Slow Cooker Amish Corn Chowder



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

6 cups frozen corn kernels (about 2 bags)
4 cups diced potatoes (about 3-4 medium potatoes, peeled or unpeeled)
1 large onion, diced
3 cloves garlic, minced
4 cups chicken or vegetable broth
1 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon black pepper
1 (12 ounce) can evaporated milk (or 1 1/2 cups half-and-half)
1/2 cup heavy cream (optional, for extra creaminess)
1/4 cup chopped fresh parsley or chives for garnish (optional)
Optional: 6-8 slices bacon, cooked crispy and crumbled, or 1 cup diced cooked ham/sausage

DIRECTIONS

1. Let your slow cooker do all the work with these simple steps:
2. Combine : Ingredients in Slow Cooker: Add the frozen corn kernels, diced potatoes, diced onion, minced garlic, chicken or vegetable broth, dried thyme, salt, and black pepper to your slow cooker.
3. Cook: Give everything a good stir to combine. Cover and cook on low for 6-8 hours or on high for 3-4 hours, or until the potatoes are fork-tender.
4. Mash (Optional): Once the vegetables are tender, use a potato masher or the back of a large spoon to gently mash some of the potatoes against the side of the slow cooker. This will naturally thicken the chowder and create a creamier texture, without needing a thickener. Don't mash all of it; you want some chunks!
5. Add : Creaminess: Stir in the evaporated milk and heavy cream (if using). Continue to cook on low for another 30 minutes, or until heated through. Do not boil once dairy is added.
6. Serve: Taste and adjust seasoning as needed. Ladle into bowls and garnish with fresh parsley or chives, and crumbled bacon, if desired.

SWAPS & NOTES

Corn: Frozen corn is incredibly convenient here, but if it's corn season, feel free to use fresh corn kernels cut from about 6-8 ears of corn.

Potatoes: Russet or Yukon Gold potatoes work best for their creamy texture when cooked.

You can peel them or leave the skin on for extra fiber and rustic appeal.

Broth: Chicken broth adds a richer flavor, but vegetable broth keeps it vegetarian.

TIPS FOR SUCCESS

Don't Overcook: While slow cookers are forgiving, keep an eye on the potatoes.

SautØ Aromatics (Optional): For an extra layer of flavor, you can quickly sautØ the onion and garlic in a little butter on the stovetop before adding them to the slow cooker.

This really helps to deepen their flavor.

Adjust Consistency: If your chowder is thicker than you prefer, you can add a little more broth or milk until it reaches your desired consistency.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-amish-corn-chowder-comfort-in-every-creamy-bowl/>