

Corn Potato Cheddar Chowder

In Mylar bag:

- 1 oxygen absorber packet
- 1 cup dried potato cubes
- 1 cup dried corn
- 1 TBS dried onion flakes

Add-in:

- 1 TBS olive oil
- 5 1/2 cups water (3 1/2 boiling)
- 1 (12 oz.) can evaporated milk

In baggie inside Mylar bag:

- 1/4 cup dry cheddar cheese powder
- 2 TBS butter powder
- 1/2 cup dry milk
- 1/2 tsp. garlic powder
- 1/4 cup flour
- 1 tsp. Knorr chicken or vegetable bouillon
- 1 tsp. dried parsley
- 1/8 course ground black pepper
- 1/8 tsp. seasoned salt

To make:

Discard oxygen absorber packet. Pour dried potato chunks, dried corn and dried onion into a bowl. Pour in 3 1/2 cups boiling water. Stir well. Let sit for 1 hour, covered. Vegetables should be tender. In a cold cooking pot, pour 1 (12 oz.) can evaporated milk. Add 1 TBS olive oil and 2 cups cold water. Whisk to combine. Add seasoning baggie and whisk again thoroughly.

Turn heat to medium and bring liquid to a boil for 1 minute, to thicken. Do not increase cooking temperature. Whisk continually to avoid the milk scorching on the bottom of the cooking pot. Reduce heat to low. Add in the rehydrated corn, potatoes and onion. Stir well. Cook for 5 minutes at a low simmer, stirring constantly.

Serve hot.