

MEXICAN CORN CHOWDER

2 c sliced mushrooms (about 6 oz)  
1 stick unsalted butter  
1 onion, chopped  
1 sm. green pepper, chopped  
1 tsp cumin seed  
½ c all purpose flour  
¼ tsp cayenne

¼ tsp paprika  
3½ c canned chicken broth  
¾ c half and half  
1 c grated sharp cheddar cheese  
2½ c cooked corn  
¼ c drained/chopped bottled  
pimentos (optional)

In skillet, cook mushrooms until browned lightly, reserve in skillet. Cook onion, bell pepper and cumin in remaining 6 T butter over medium heat until onion is softened. Add flour, cayenne, paprika and cook until mixture is thick (roux), stirring for 3 minutes and remove kettle from heat. Stir in broth, in a stream and add half and half. Cook stirring until smooth and thickened. Add reserved mushrooms, cheddar, corn and pimentos; cook, stirring until heated.

Serves 8-10.