**Cheese and Corn Chowder**

 3 medium potatoes, peeled and coarsely chopped

 2 cups water

 1 cube chicken bouillon

 1/8 tsp. ground hot red pepper (optional)

 Dash of black pepper

* In a large saucepan combine chopped potatoes, water, chicken bouillon, red and black pepper.
* Bring to boiling; reduce heat. Cover and simmer about 10 minutes or till potatoes are just tender, stirring occasionally.

3 cups milk

½ bag of frozen corn or 1 can corn

2 tbsp. flour

8 American cheese slices and ½ cup cheddar (I just did 4 slices of cheese)

1 tsp. parsley (optional)

* Stir in 2 ½ cups of milk and the corn. In a small bowl stir together remaining ½ cup milk and flour; stir into potato mixture. Cook and stir over medium heal till slightly thickened and bubbly. Cook and stir for 1 minute more. Add cheese; stir till melted. Spoon into 4 soup bowls. Top each serving with parsley. Makes 4 main-dish servings.

IT IS AMAZING ☺