

# Salsa Corn Chowder

*from the kitchen of Carri Feaster*

1-1/2 cup chopped onions	1 Tbsp. flour	1 tsp. chili powder
2 Tbsp. soy butter	16 oz. corn	1 tsp. cumin
1 cup non-dairy milk	14 oz. "chicken" broth*	2 cup salsa
8 oz. soy cream cheese (or substitute with non-dairy milk)		4 oz. jar pimento, drained

In a large saucepan, saute onions in butter. Stir in flour, chili powder, and cumin. Add corn, salsa, broth, and pimento. Bring to a boil; remove from heat. Gradually add 1/4 cup hot mixture to cream cheese, in a small bowl, stirring until well blended. Add cream cheese mixture and milk to the saucepan. Stir until thoroughly blended. Cook until heated but DO NOT BOIL. Enjoy!

(When I make this for guests, I garnish with chopped cilantro. For a dish lower in fat I've also made it without the cream cheese and milk, substituting water instead. That's good too.)

\* See the "**Chicken**" *Seasoning* recipe (in *Meat-like Recipes* section) to make your own broth.