**Pork and Corn Chowder**

**Ingredients:**

4 oz. butter

3 cloves garlic, minced

1 onion, medium dice

2 ribs celery, medium diced

2 ears corn

2 Tbsp. chili powder

2 tsp. ground cumin

2 tsp. ground coriander

3 oz. flour

1 ½# cubed pork

1 can black beans, drained of juice

1 ½ qt. pork or chicken stock

1/2 cup heavy cream

½ cup half and half

Salt and pepper to taste

**INSTRUCTIONS**

1. Take the husks and string off the corn. Cut the kernels from the cob.
2. Sautee the garlic, onions, and celery in the butter until soft. About 7 minutes.
3. Add the diced pork. Cook for 4-5 minutes, or until the pork begins to slightly brown on the outsides.
4. Add the flour and all the spices. Cook for another minute.
5. Add the pork or chicken stock. Bring this to a simmer making sure to stir. It will begin to thicken as it cooks, but it will also be more likely to burn on the bottom of the pan, so be careful.
6. Add the heavy cream, half and half, black beans, and corn. Return to a simmer continuing to stir.
7. Simmer for 10-15 minutes, or until pork is tender.
8. Adjust seasonings to taste.