

Army-Style Corn and Potato Chowder*

Ingredients (Serves 4)

2 ½ cups cooked corn (canned is fine)

2 cups diced potatoes

1 tbsp butter

1/4 cup onion, diced

½ tsp salt

Pinch of pepper

1½ cups boiling water

2 cups hot milk

1 tbsp flour, mixed with

1 tbsp water

Ingredients

Combine, in a large pot, all ingredients except milk and flour/water.

Cook until potatoes are fork tender.

Add milk and flour/water, stirring well.

Bring to a boil and allow to cook for 10 minutes.

If desired, serve with chopped green onion and shredded cheese as a garnish.

* Please note this recipe differs from the Corn Chowder recipe used by Dillingers for this event.



155 Lambton Quay, Midland Park, Wellington Reservations: 04 555 0415 www.dillingers.co.nz





Winter is coming. Kiwis need your help now

Winter is on its way, and with it comes the freezing cold, bitter winds and drenching rain.

Most of us can find shelter in a comfy home, warming away the cold in front of a heater or curled up in a cosy bed at night.

But for thousands of Kiwis who do not have access to the everyday basics of food, warmth and shelter, winter is a time of stress and misery as they struggle to survive.

The unanticipated costs of seasonal illnesses, cold homes, inadequate bedding and clothing and housing issues often leads to spiralling debt, stress and poor living conditions for individuals and families.

The Salvation Army needs your support now to make sure these people are safe and healthy during these cold months, by providing the type of care that will help people survive this winter, and to give them the tools they need to be prepared for the winters ahead.

Please, donate now to help give someone shelter from the storm.

Please donate today
Call 0800 53 00 00
Or give at salvationarmy.org.nz

