



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Corn Chowder

1/2 cup	diced bacon
2 cups	diced sweet onion
1 cup	diced carrots
3/4 ea	cup diced celery
1 cup	diced red bell pepper
2 ea	small diced yellow-fleshed potatoes
1 ea	medium diced sweet potato
5 cups	reduced-sodium chicken broth
2 ea	fresh thyme sprigs
3 cups	corn
1 1/2 cups	heavy cream
1 tsp	fine sea salt
1 tsp	black pepper

Heat bacon until fat is rendered. While hot, add onions, carrots, celery, and peppers and sauté until onions are soft. Add stock and allow to simmer. Add thyme and corn and simmer another 10 min. Add cream and season to taste.

Grilled Cheese

1 ea	slice of fresh cheese
2 ea	slices of fresh bread
As desired butter	

Take 2 pieces of bread, a slice of cheese and insert the cheese in between the bread. Butter the outside of the bread on each side. Place in a pan on low heat and turn when needed, until both sides are golden brown and cheese is melted. Serve with pickles and potato chips on the side.