

Corn Chowder

Makes: 10, 4 oz. servings

Ingredients:

Unsalted Butter: 1 ¼ oz.

Diced White Onion: 1 ¼ oz.

Diced Celery: 1 ¼ oz.

All Purpose Flour: 1 ¼ oz.

Water: ¼ cup + 1 ½ Tbsp.

Vegetable Base: 1 ½ Tbsp.

Frozen Corn: 5 ¾ oz.

2% Milk: 1 ¾ cup

Heavy Whipping Cream: ¾ cup + 2 Tbsp.

Canned Cream Style Corn: 12 oz.

Frozen Diced Potatoes: 3 oz.

Fresh Thyme: 1 tsp.

Kosher Salt: ½ tsp.

Tabasco Sauce: ¼ tsp.

Instructions:

1. Melt butter.
2. Add onions and celery and sweat until tender.
3. Stir in flour to make a roux. Cook 5-7 minutes.
4. While whisking, slowly add in water, base and frozen corn.
5. Add milk and cream to soup. Simmer 20 minutes.
6. Add creamed corn, diced potatoes and fresh thyme. Simmer 15 minutes.
7. Adjust taste with salt and tabasco sauce, as needed.