

TACO CHOWDER

You can hit ctrl alt delete, but this Chowder needs no rebooting!
Well, I guess if you don't love tacos with cheese & salsa.
Not to mention some crunchy chips to accompany.

INGREDIENTS

- ◆ 1 lb. Ground Beef or Turkey or a combination of both
 - ◆ 1 tsp. Granulated Garlic
 - ◆ ¼ tsp. Cayenne – Again, your call on the spice level.
 - ◆ 2 Tbsp. Coriander
 - ◆ 2 Tbsp. Cumin
 - ◆ 2 Tbsp. Chili Powder
- * Sautee the spices with your ground meat. The spices will be beautifully bloomed (fragrant) by the time the meat is browned.**

JUICY POTATOES

- ◆ 3 Small or 2 medium Carrots
 - ◆ 3 Celery Stocks
 - ◆ 2 Garlic Cloves
 - ◆ 2 - 3 Quarts Stock – some to keep the potatoes from sticking to the pot, the rest to finish the Chowder.
 - ◆ 1 28 oz. can of chopped or pureed Tomatoes – preferably San Marzano
- ½ C. Heavy Cream or Half & Half

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FOR TOPPING THE BOWLS OF CHOWDER WHEN SERVING:

- ◆ Grated Monterey Jack, Cheddar, Fontina, Gouda, or any other nice melting cheese.
- ◆ Tortilla chips for dipping, shredded lettuce, a dollop of sour cream & homemade Pico de Gallo or jarred salsa.

All are delicious accompaniments.

TACOS IN A BOWL. MUCH EASIER TO EAT AND JUST AS, IF NOT MORE, FULFILLING.



TIPS


This Chowder doesn't need to be extra spicy (heat-wise), but it does need to include all the warming spices – Ground Cumin, Coriander, & Chili Powder. Otherwise, it will not resemble the tacos you know & love.


***Exclude Cayenne to negate spicy heat.**




STEPS

- 1  Begin by rendering down the bacon in your Dutch oven or another heavy bottomed pot.
 Remove the bacon from the pot with thongs onto paper towels, once it's rendered most of the fat.

- 2  Chop the bacon into bite size pieces & set aside until you build the rest of the Chowder

- 3  Sauté your seasoned ground turkey or beef or chicken, or even firm tofu (if that's how you roll.) in the bacon renderings until it's just lightly browned & remove from the pot.

IT'S PARTY TIME - JUICY POTATOES!

-  Put all the ingredients for JUICY POTATOES (above & always Pg. 8) in your pot & let them simmer down until the potatoes become tender-crisp. As I always say, don't let them go too far. We're not going for mashed potatoes.

Remember that they will continue to cook in the Chowder itself. It's also a time saver – don't we all need that?

- 4 Small chunks of potato are good in the finished Chowder, but personally, large chunks of potato in my Chowders are a **NO-GO. OTHER FLAVORS SHOULD SHINE - HAVE YOU EVER ORDERED, SAY, A CLAM CHOWDER & WHEN IT SHOWS UP, IT'S MAINLY CHUNKS OF POTATOES?**



YEA, NOT GOOD!

The potatoes are used as a thickener – don't get me wrong, the flavor doesn't hurt either.



Meat, JUICY POTATOES, vegetables & spices together before incorporating liquids



- 5  Now include the rest of the base to the Juicy Potatoes - bacon, browned meat, tomatoes & stock.
 Cook with the lid ajar for 45 minutes.

Stock added & shortly some cream or half & half to polish off the Chowder.

6 ☞ If the Chowder isn't thick enough for you, take the lid off & simmer for another 15 minutes or until it's to your liking.

7 ☞ Blush the Chowder with your half & half or heavy cream – off the heat so it doesn't curdle.

The final treat with this Chowder is whatever toppings you enjoy on your tacos – see suggestions in the ingredient list

NOT SURE ABOUT YOU, BUT I DON'T WANT TO TALK ABOUT TACOS ANYMORE.

Just EAT!

What goes swimmingly with tacos?



MARGARITA

If you think Margaritas are difficult to make at home, let me assure you, it's very simple!

Four ingredients & it's fun Friday or any other day for that matter.

Here's how to make a beautiful Margarita:

- ◆ 2 parts Silver Tequila – of your choice.
- ◆ 1-part Cointreau
- ◆ Fresh lime juice from 1/2 - 1 lime
- ◆ Splash of good orange juice.
- ◆ Shake or stir it all together with a lot of ice.

IT'S TIME TO GET TOGETHER WITH

TACO CHOWDER & ICE-COLD MARGARITAS!



TACO CHOWDER *Shake Ups*

1. *Taco Omelet or Scramble*
2. *Taco Lettuce Wraps*
3. *Taco Stir-Fried Rice*

