

CHICKEN CORN CHOWDER

Believe it or not, the Corn & Pork Chowder photographed on Page 10 & this Chicken Corn Chowder are quite different.
Think Fraternal Twins in Chowder form.

INGREDIENTS

BASE/DNA:

- ◆ 1 lb. Bacon
- ◆ 2 lb. Chicken Breast – seared in the bacon renderings – or a pulled rotisserie chicken.

JUICY POTATOES:

- ◆ 2 large Russet Potatoes
- ◆ 1 Large or 2 medium Onions
- ◆ 1 tsp. Thyme – fresh or dried
- ◆ 1 tsp. Rosemary – fresh
- ◆ 2 Bay leaves
- ◆ 1 tsp. Salt
- ◆ 1/2 tsp. Pepper

- ◆ 3 Small or 2 medium Carrots
- ◆ 3 Celery Stocks
- ◆ 2 Garlic Cloves
- ◆ 6 Fresh Corn cobs – if it's in season. If not, add 1/2 lb. of frozen corn.
- ◆ 3 – 4 Quarts Chicken Stock – depends on the thickness you want.
- ◆ 1 C. Heavy Cream or Half and Half

COOKING TIME

45 mins

STEPS

1

- 🔗 Begin by searing the bacon on medium in your pot until it's rendered down, but not crispy.
- 🔗 Remove the bacon onto a paper towel (chop into bite size pieces), until you prepare the chicken – next.

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- 🔗 If you are using chicken breast, sear it in the bacon renderings on both sides for a couple of minutes – just to brown it a bit.
- 🔗 It doesn't need to be completely cooked through as it will finish in the Chowder.
Another good option is to pick up a rotisserie chicken.
- 🔗 This way, all you must do is pull the chicken off the bone & add it to the Chowder.

THERE'S NO SHAME IN THAT!

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- 🔗 Whatever chicken you decide to use, put it on the paper towel with the bacon while you make the **JUICY POTATOES** & sauté the vegetables.

- 🔗 For chicken breast, chop it into bite-size pieces. As I mentioned above, for rotisserie chicken, just pull it off the bone into whatever size pieces you want in your Chowder.
- 🔗 See the **JUICY POTATO** ingredients & instructions on page 7 & everywhere else in this Cookbook for that matter. I can't help myself, it's the core of all Chowders.
- 🔗 Why use flour when you can thicken your Chowder with **JUICY POTATOES**?



⌘ Once the **JUICY POTATOES** are tender-crisp, add in the carrots, celery, corn, stock, reserved bacon & chicken.

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- ⌘ Put the lid on your pot but be sure to keep it ajar.
 - ⌘ The Chowder will take about **45 minutes** to come together & reduce.
 - ⌘ Taste for seasoning & add more salt & pepper if it's calling for it.
 - ⌘ Other than that, just stir in the cream or half & half off the heat so that the dairy doesn't curdle.

*BEAUTIFUL CHICKEN CORN CHOWDER -
IT'S TRYING TO HAVE ONLY ONE BOWL.*

GO BACK & REFILL UNTIL YOUR TUMMY IS SATISFIED!

TIPS

- ♦ If you & your family are cheese fans, top your bowls with grated cheese – You may as well get used to hearing that from me. I tend to squeeze in a bit of cheese if possible. Any gradable cheese in this instance will work.

In other words, goat or brie doesn't have a place on the top of this chowder – they are too soft.

Nice any time of the year, but especially great in the summer.

Bring it to your friend's Picnic or invite everyone over & have a get-together.

THE CHOWDER WILL BE DONE IN ADVANCE &
EVERYONE CAN HELP THEMSELVES.

WHAT FUN!

SWEET CORN & SAVORY CHICKEN.

CHICKEN CORN *Shake-Ups*

**CHICKEN CORN
PENNE PASTA**



**CHICKEN CORN
PIZZA**



**CHICKEN CORN
MEDITERRANEAN
SALAD**

Salad, Pasta & Pizza all in *Shake-Up* form.

All I have to say is...

CHOWDERS ROCK!

There is a Corn & Pork Chowder in this book as well, but the *Shake-Ups* are very different.

Try them both – you'll find it to be well worth it!

Check out the *Shake-Up* photos above and tell me you're not interested.