

# SAUSAGE BROCCOLI CHOWDER

If you've ever lived near or visited Philadelphia or New York City, you've most likely enjoyed a few sausage-broccoli rabe hoagies. Here you have the same flavors, just a different vessel – a bowl instead of a bun

## INGREDIENTS

- ◆ 1 lb. Bacon
- ◆ 1 lb. Italian Sausage – hot, sweet, or a combination of both.








**I like spice, so I go with hot, but either is delicious in this dish.**

### *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
- ◆ 1 head broccoli – cut into small florets
- ◆ 2 - 3 Quarts Chicken Stock
- ◆ 1 C. Heavy Cream or Half and Half

## STEPS

- 1  Render down your bacon. Remove it and set it aside to make the sausage.
- 2  Sear the sausage in the same pot.  
 This will take about 15 minutes on medium.
- 3  Chop the bacon & sausage into bite-size pieces once it's browned & cooked through.
- 4  Make the **JUICY POTATOES** in the same pot.
- 5  When they're tender-crisp, add the carrots, celery & onions.  
 Cook the veggies for 5 minutes (remember to season with salt & pepper), then return the bacon & sausage back to the pot

## TIPS

Feel free to top your bowls of Chowder with some grated cheese, but I think the strong flavors in this Chowder speak for themselves.

- 6  Now incorporate the chicken stock. Put a lid ajar on the pot & let simmer on low for 45 minutes.  
 After 45 minutes, remove the lid & let the Chowder reduce for 15 more minutes if it hasn't thickened enough.  
 Place in the broccoli florets.  
 Add half & half or cream off the heat so it doesn't curdle.



**SAUSAGE & BROCCOLI CHOWDER PRIOR TO BLUSHING WITH CREAM.**



Cheap, easy & beyond delicious!  
I think this will become a regular in your home.  
It's a great dish for taking to your friend's house as well.

*Who needs a roll with sausage & broccoli?*

**A NICE WARM BOWL IS JUST AS GOOD, IF NOT BETTER!**

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## **SAUSAGE BROCCOLI *Shake Ups***

- 1. Sausage Broccoli Rice Casserole*
- 2. Sausage Broccoli Wrap*
- 3. Sausage Broccoli Bisque Topped with An Egg*
- 4. Bonus - Biscuits & Sausage Chowder Gravy*