**Thanksgiving Potato Chowder**



**Program:** Consumer

**Short Description:** Hearty bowl of chowder loaded with all the thanksgiving fixings

**Long Description**: Tender potatoes, juicy turkey breast, corn, fall herbs, and aromatic vegetables, slow simmered in a fragrant broth made from turkey stock and cream.

**Servings/portion size:** 12

**Preparation Time:** 20 minutes

**Cooking Time:** 40 minutes

**Total Time:** 60 minutes

**Potato Type:** Fresh Yellow Potatoes

**Course:** Soup, Side, Entrée, Lunch, Dinner

**Ingredients:**

Chowder:

* ½ cup (112g) Bacon, diced (Optional, if not using then sub 2 tablespoons of olive oil to sauté the vegetables in)
* 1 cup (150g) Yellow Onions, chopped ¼ inch
* 1 cup (150g) Celery, diced ¼ inch
* ¼ cup (30g) Garlic, sliced thin
* 1-1/2 pounds (680g) Yellow potatoes, diced into 1-inch cubes
* ½ cup (62g) All Purpose Flour
* 3 quarts (2.8L) Chicken Stock
* 1 pound (454g) Diced Turkey Meat (Roasted, Grilled, etc.)
* 2 cups (350g) Frozen Corn Kernels
* 2 tablespoons (4g) Rubbed Sage
* 1-1/2 teaspoons (2g) Dried Thyme
* 2 tablespoons (8g) Chicken Bouillon Powder (Optional)
* 1 quart (946ml) Half and Half
* 1 tablespoon (18g) Kosher Salt
* ¼ cup (15g) Fresh Parsley, chopped

**Preparation:**

1. Gather and scale all ingredients.
2. In a large heavy-bottomed pot over medium-high heat, begin cooking the bacon. Stirring often, cook the back until it is rendered and starts to brown. Add the onions, celery, and garlic and cook until the vegetables are translucent (about 2-3 minutes). Add the potatoes and stir, then add the flour and stir.
3. Add the chicken stock, a little at a time while stirring until the stock is all added, continue to stir and allow the soup to come to a boil then immediately reduce to a simmer.
4. Add the turkey, corn, sage, thyme, bouillon powder (if using), half and half, and salt.
5. Simmer the soup until it is thick and creamy, and the potatoes are tender. Add the parsley and serve immediately.



Vitamin C: 12 mg