



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 150

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Creamy Turkey Corn Chowder

Cooks Note: This creamy, rich, and comforting turkey corn chowder is a wonderful way to celebrate fall, and a perfect way to use up leftover Thanksgiving turkey.

Happy Thanksgiving,
-George

(photo by Marc-Henri)

Creamy Turkey Corn Chowder

PREPARATION

- 1 - Heat a large saucepan over medium heat, then add the bacon. Saute until edges turn golden.
- 2 - Add the celery, onion and garlic and continue cooking on medium low until softened a little, 2-3 minutes.
- 3 - Add the flour and give it a good stir to combine well. Then pour in the stock slowly, stirring continually so you don't get lumps of flour. Add the water, then drop in the thyme, carrots and potatoes.
- 4 - Turn the heat up to high, bring to the boil and boil for 6 minutes.
- 5 - Add the shredded turkey and corn and return to a simmer.
- 6 - Reduce heat to medium-low and pour in the cream. Stir to combine and heat until it starts bubbling. Simmer for about 1 minute, then add salt and pepper to taste.
- 7 - Garnish with fresh rosemary and serve immediately.

INGREDIENTS

- 3 slices streaky bacon, diced
- 2 stalks celery, finely chopped
- 1 medium onion, finely chopped
- 2 cloves garlic, crushed
- 1 tablespoon flour
- 4 sprigs fresh thyme
- 1 large carrot, peeled & sliced
- 1/2 pound baby potatoes
- 4 cups chicken stock
- 1 cup water
- 1 1/2 cups tinned or frozen corn kernels
- 1 1/2 cups shredded cooked turkey
- 1 cup thickened (heavy) cream
- salt and pepper to taste
- fresh rosemary for garnish

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Bon Appétit!
-George