

Corn Chowder

Serving size: 6 oz | Yield: 2 gal

Ingredients

4 oz	Butter
1 cup	Onions, diced
1 cup	Celery, diced
1 cup	Carrots, diced
4 cups	Potatoes, diced, par cooked
1/4 cup	Chicken base LS
1/2 bag	Frozen corn 2.5 lb bag
1 tbsp	Garden seasoning no salt
1 tbsp	Thyme leaves (fresh or dry)
2 tsp	Salt
1 tsp	Pepper
1 1/2 gal	Whole or 2% milk
	Roux:
1/2 lb	Butter
1/2 lb	Flour
	Garnish:
	Chives
	Bacon bits, optional

Method

1. In soup kettle or tilt kettle melt butter.
2. Sauté onions, celery, and carrots in butter until tender.
3. Add chicken base. Cook for 3 minutes.
4. Add corn and cook for 3 minutes.
5. Add seasonings and cook for 3 minutes.
6. Add milk and bring to a boil. Add potatoes.
7. Allow to simmer and thicken as it reduces.
8. Add roux as needed to thicken.
9. Cook to 165° degrees and hold at 140°.
10. Garnish with chives and bacon bits if desired.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

When using bacon bits, reduce the amount of salt in the soup.