

5906 East 18th St
Sioux Falls, SD 57110
605-705-6770



Dawley Farm Village
at the Roundabout
cooksbak.com

Ham, Corn and Potato Chowder

Serves 4 - 6

Warm up with our hearty ham, corn and potato chowder! Packed with savory ham, sweet corn, and chunks of potatoes, this delicious soup holds plenty of creamy goodness. It's the perfect comfort food for these chilly days.

Ingredients:

1 onion, diced	1/2 teaspoon paprika
3 stalks celery, diced	1/2 teaspoon Kosher salt
4 tablespoons butter	1/2 teaspoon black pepper
1/4 cup flour	3 cups ham, diced into 1/4" cubes
4 cups chicken broth	2 cups frozen corn
3-4 small gold potatoes, diced into 1/4" cubes (about 2 cups diced)	2 cups cream
2 bay leaves	Kosher salt and pepper, to taste
3 sprigs of fresh thyme	1 cup sharp cheddar cheese, grated, for garnish
Pinch of cayenne	4 green onions, sliced, for garnish

Directions:

1. Prepare the ingredients by dicing and slicing. Sauté the onion and celery in four tablespoons of butter until the onions are translucent and soft.
2. Sprinkle the flour over the sautéed veggies and stir. Cook for another two minutes continually stirring. This allows the flour to cook adequately.
3. Add the chicken broth and diced potatoes. Add the bay leaves, thyme sprigs, cayenne, paprika, salt, and pepper. Bring to a boil, then simmer until the potatoes are fork tender, about 12 - 15 minutes. Remove the bay leaves and thyme stems.
4. Add the diced ham, corn, and cream. Simmer for another 5-10 minutes or until the soup is thickened and warmed throughout.
5. Generously garnish with sliced green onions and grated cheddar cheese. Serve while piping hot.