

## Little Verons Recipe

### **Corn and Sausage Chowder**

1/2 C. butter  
1 1/2 C. diced onion  
1 C. diced celery  
5 C chicken broth  
3 C. peeled and diced potatoes  
1/3 C. flour  
1 lb. frozen corn  
1 1/4 lbs. Italian sausage  
1/2 tsp. salt  
1 C. half-and-half (light cream)  
1 C. heavy cream

#### Directions:

- Melt butter over medium heat. Add onions and celery; stir and sauté for 5 minutes until vegetables are softened. Reduce heat if necessary to keep the butter from browning.
- Add 4 C. of chicken broth and the potatoes; cover and bring to a boil over medium-high heat. Reduce heat to medium, keep covered and simmer until potatoes are just tender, about 15 minutes.
- In a small bowl, whisk together the remaining cup of the chicken broth and flour until smooth. Increase heat under vegetable-broth mixture and bring just to a boil; gradually stir in flour mixture. Stir in corn and simmer for 3-4 minutes until corn is tender.
- Meanwhile, brown sausage and drain excess fat. Add sausage to vegetable-broth mixture along with salt; stir to combine. Add light and heavy cream; heat over medium heat. Serve immediately or keep warm over low heat. Do not boil.