



#MakeItGAP

RECIPES

HAM AND POTATO CHOWDER

YIELD: 10 Servings

INGREDIENTS:

1 1/2 lbs. russet potatoes, peeled and diced into 1/2" cubes (about 3 medium sized potatoes)
20 oz. canned corn (drained), or frozen corn (thawed)
4 cups cubed left over ham, diced into 1/2" cubes
1 large yellow onion, diced
4 ribs celery, diced
4-5 cloves garlic, minced
1/2 tsp. black pepper
4 cups chicken stock (or broth)
2 cups Promised Land Dairy Whole Milk
2 Tbsp. cornstarch
2 cups shredded cheddar cheese

PREPARATION:

To a 6 quart slow cooker, add the first 8 ingredients (potatoes through and including chicken stock). Stir, cover, and cook on LOW for 8-10 hours, until potatoes are tender.

In a small mixing bowl, whisk milk and cornstarch until smooth. Stir into soup in slow cooker, cover and cook on HIGH 20-25 minutes until thickened, stirring occasionally. Turn off heat, stir in cheese, sour cream and parsley until cheese is melted.

Serve sprinkled with extra cheese, black pepper and parsley if desired.

Recipe adapted from thechunkychef.com