

Amber's Chicken Corn Chowder

8th Street Grille in Holland, Michigan makes the most delicious chicken corn chowder. This is my attempt to replicate the recipe.

Makes 6-8 servings

Ingredients

Amount	Ingredient
2	Large Russet potatoes, peeled and diced
1	Celery stalk, chopped
½	Red pepper, seeded and chopped
½	Yellow pepper, seeded and chopped
1	White onion, diced
1	Jalapeno, seeded and chopped
6	Cloves of garlic, diced
2	Cups of corn
3	Chicken breast (~1.5 of chicken)
3 cups	Water
10-12 slices	Bacon
4 Tablespoons	Olive oil
1 ½ cups	Milk (low or fat free)
1 ½ cups	Evaporated milk
1 ½ Tablespoons	Flour
To Taste	Salt and pepper
To Taste	Celery salt
To Taste	Creole seasoning (Tonya Chachere's)

Cooking Supplies

- Cutting board
- Knife
- Potato peeler
- Mixing bowl
- Whisk
- Stirring spoon
- Soup ladle
- Mixer (Kitchen Aid or handmixer)
- Blender or food processor
- Saute Pan
- Soup pot

Directions

- 1) Place the 3 cups of water into a sauté pan and add celery salt, 3-diced garlic cloves, salt and pepper. Bring to boil and add 3 chicken breasts. Cook until chicken is done. Once done, remove the chicken and place in a bowl for shredding. Keep 2 cups of the chicken stock.
- 2) Preheat oven to 400 degrees in order to cook the bacon.
- 3) While the chicken is cooking, you can prepare the potatoes, celery, red pepper, yellow pepper, onion, and jalapeno.
- 4) Line a baking sheet with foil and lay the bacon on the sheet. The bacon can be close together but shouldn't overlap. Place bacon in oven and cook for 15-20 minutes until done. When done, drain grease and chop bacon. Separate half of the bacon for topping half to add to the soup.
- 5) In a soup pot, on medium high heat add 4 tablespoons of olive oil and 3 diced garlic cloves. Once warm, add the potatoes, celery, red pepper, yellow pepper, onion, and jalapeno. Sauté until the onion softens. Add the 3 cups chicken stock and bring to boil. Reduce heat and simmer until the potatoes are tender, about 15 minutes. Stir in corn and simmer 5 minutes longer. Remove from heat.
- 6) While the vegetables cook in the soup pot, now is the ideal time to shred the chicken. Either shred the chicken using a Kitchen Aid mixer, hand mixer or by hand.
- 7) Transfer 2 cups of the soup to a food processor or blender and puree. Pour back into the soup pot.
- 8) In a medium bowl, mix the milk, evaporated milk and flour using a whisk.
- 9) Turn heat back on soup pan to medium and add shredded chicken and half of the chopped bacon. Stir until mixed. Then add the whisked milk and flour and stir.
- 10) Add additional seasoning to taste such as cayenne pepper, salt, pepper and Creole seasoning. I typically add about a teaspoon of pepper, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ tablespoon of Creole seasoning and a dash of cayenne pepper. But you can taste as you stir and see what fits best.
- 11) Stir until the chowder thickens, about ten minutes.
- 12) Serve, sprinkled with bacon.