



Chorizo Corn Chowder

Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	5 minutes	Cook Time:	35 minutes
Cost:	Cheap	Difficulty:	Easy

Description: Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Chorizo, small dice	4 oz	113 g	1 cup
	Onions, small dice	6 oz	170 g	1-1/2 cups
	Celery, small dice	6 oz	170 g	1-1/2 cups
	Green bell pepper, small dice	4 oz	113 g	1 cup
	Red bell pepper, small dice	4 oz	113 g	1 cup
	Water	64 fl oz		2 qt
	MINOR'S Shrimp Base	1.5 oz	45 g	3 Tbsp
	Corn kernels	2 lb	907 g	1 qt
	Potatoes, medium dice	2 lb	907g	1 qt + 1 cup
	MINOR'S Roasted Garlic Flavor Concentrate	0.75 oz	18 g	1 Tbsp
	MINOR'S Red Chile Adobo Flavor Concentrate	0.75 oz	20 g	1 Tbsp
	MINOR'S Dry Roux	3 oz	84 g	1/2 cup
	Water	8 fl oz		1 cup
	Milk, whole	16 fl oz		2 cups

Procedure

1.	Cook chorizo over medium heat until it releases some of its natural oils. Increase heat to medium high and sauté onions, celery, and bell peppers.
2.	Add 2 qts. of water, MINOR'S Shrimp Base, corn, potatoes, MINOR's Roasted Garlic and Red Chile Adobo Flavor Concentrates and bring to a simmer.
3.	Once potatoes are fork tender, whisk MINOR'S Dry Roux and 1 cup of water into slurry. Add it to the soup. Bring to a boil, and immediately reduce back to a simmer. Add milk once thickened.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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