

Spicy Corn Chowder

Sweet, creamy, and spicy corn chowder.

Yield: 1 gallon + 2 quarts
Serving Size: 24 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Butter	4 oz	113 g	1/2 cup
Green peppers, small diced	4.5 oz	128 g	1 cup
Red bell peppers, small diced	4.5 oz	128 g	1 cup
Onions, small diced	3 oz	75 g	1 cup
Water	128 fl oz	–	1 gal
Minor's® Natural Gluten Free Vegetable Base	3.75 oz	108 g	6 Tbsp
Minor's Red Chile Adobo Flavor Concentrate	.5 oz	15 g	1 Tbsp
Heavy cream	32 oz	–	1 qt
Corn kernels	22 oz	623 g	1 qt
Trio® White Sauce & Cream-Style Soup Mix	16 oz	453 g	1 bag
Sherry	2 fl. oz	–	1/4 cup

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the peppers and onions in butter.
2. Add the water, Vegetable Base, Red Chile Adobo Flavor Concentrate, cream and corn and bring to a simmer.
3. Add Trio White Sauce Mix and sherry. Stir well and let simmer for 3–5 minutes.
4. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

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ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb oyster crackers optional
- € ☐ 2 oz Sherry
- € ☐ TRIO® White Sauce And Soup Mix

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ ½ lb onions
- € ☐ 1 lb green bell pepper
- € ☐ 1 lb red bell pepper
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 3 lbs local seasonal vegetable*
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*sweet potatoes, Yukon potatoes, jalapeno, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Frozen

- € ☐ 2 lbs corn

> Protein

- ☐ 3 lbs bacon
- € ☐ 6 lbs boneless skinless chicken thighs

> Dairy

- € ☐ 2 qt Heavy Cream

Refrigerated

- ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub

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PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Spicy Corn Chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Poach 6 lbs boneless skinless chicken thighs
 - ☐ Chill and dice chicken
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (8)
- € ☐ Containers for cold holding bacon and chicken (2)
- ☐ Container for holding crackers