

Taste



it's all good.

BEER CHEESE CORN CHOWDER

INGREDIENTS

- 2 white onions-small diced
- 5 ribs of celery-small diced
- 4 medium sized carrots-small diced
- 1 Tbsp. fresh chopped garlic
- 3 lbs. of gold potatoes-small to medium diced
- 1 bag of frozen corn
- 4 Tbsp of butter
- 2 Tbsp of dried oregano
- 1 Tbsp dry basil
- 1/2 Tbsp dry thyme
- 1 Tbsp cumin
- 1 Tbsp coriander
- 1 Tsp. paprika
- 1/2 tsp. cayenne
- 3 bottles of 312 wheat beer
- Vegetable or chicken broth as needed
- Heavy cream as needed
- 8oz package of cream cheese
- As much of your favorite cheddar as you can handle
- Fresh cilantro
- 1 red bell pepper-very finely diced
- Salt/pepper

* This is a general list of ingredients but feel free to experiment with different items based on taste and availability.

DIRECTIONS

1. In one pot put half the diced potatoes and half the sweet corn. Use enough vegetable or chicken broth to make sure everything is covered.
2. Boil until potatoes are very soft.
3. Blend, adding heavy cream as necessary to create a very smooth puree and set aside for later.
4. In a large stock pot over medium/high heat, melt butter; add onions, carrots, celery and sauté stirring frequently until the onions are clear.
5. Add garlic and dry herbs and spices mix well and sauté for one more minute.
6. Add the remaining diced potatoes and mix well.
7. Add the wheat beer and reduce by half.
8. Add just enough vegetable or chicken broth to cover the potatoes and simmer until potatoes are tender.
9. Add remaining corn and the puree from earlier.
10. Bring to boil.
11. Add the cream cheese (cut into small pieces) and stir until completely melted (this step might take a little while).
12. Finish with shredded cheddar cheese, fresh chopped cilantro and the diced red pepper stirring frequently so the cheddar does not stick to the bottom of the pan.
13. Adjust seasoning with salt and pepper more heavy cream or broth as desired and feel free to embellish with any other spices, herbs, hot sauces, vegetables or cheeses that sound good!!

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