

Colorado Potato Bacon Chowder

Serves – 8-10 PPL

Prep Time: 10 Minutes

Cook Time: 30-40 Minutes or until desired doneness

Shelf Life: 2 Days

Freezer: Cool completely, then transfer to shallow food storage container. Cover tightly, label and date. Reheat and eat within 30 days

Here's a delicious recipe for Potato Bacon Chowder with Russet Potatoes:

Ingredients:

10 slices bacon, applewood, thick sliced, chopped
1 ea onion, sweet yellow, diced
1 tbsp garlic, crushed
4 ea medium russet potatoes, washed and diced
1 tbsp flour, all purpose
6 cups chicken stock
4 cups heavy cream
Taste Salt and pepper to taste
1 tsp Italian herbs, dried
Shoestring Potatoes, Shredded Cheese and Chopped green onions (for garnish)

Instructions:

- In a large soup pot or Dutch oven, cook the chopped bacon (uncovered) over medium heat until it becomes crispy. Approx. 5 minutes
- Add diced onions to the pot and sauté until they become translucent. Approx. 5 minutes
- Add minced garlic and sauté for an additional minute.
- Add diced russet potatoes to the pot and stir to combine with the onions and garlic.
- Season with cracked black pepper and Italian herbs
- Sprinkle flour over potatoes and mix in.
- Pour in the chicken stock and cream, bring to a boil, then reduce the heat to simmer. Cook until the potatoes are tender, usually around 10-15 minutes.
- At the 10-minute mark, check for doneness and seasoning and adjust both if needed with more seasoning or more cook time
- Serve the chowder hot, garnished with the shoestring potatoes, shredded cheese and chopped green onions.