

# Seared Corn and Smoked Sausage Chowder

*This chowder is a meal in a bowl and sooo tasty. Revised from an old LCBO magazine Winter 2004.*



Serves 6 to 8

1 ½ tablespoons olive oil  
1 large yellow onion, cut into small dice  
1 large red bell pepper seeded and diced  
3 cups corn (frozen or canned)  
2 stalks celery diced  
1 large clove garlic minced  
4 ounces homemade spicy sausage (Kirkland hot Italian works in a pinch)  
4 cups chicken broth  
½ cup white wine  
1 teaspoon marjoram  
1 cup heavy cream  
4 medium new potatoes diced  
1 hot dried birds eye chile  
½ tsp. ground chipotle pepper for the smoky taste  
Kosher salt and pepper to taste

Heat the oil in a pan and sauté the onion and celery until slightly caramelized. Add the garlic and sausage and sauté until the sausage is cooked.

Add two thirds of the broth, wine, marjoram, chile and chipotle pepper. Bring to a boil. Salt and pepper to taste. Add the corn and bring back to the boiling point. Add the peppers and again bring back to the boiling point, then turn off the heat and remove the dried chile. Heat the remaining broth to the boiling point in a separate pot and set aside.

Meanwhile cook the potatoes separately boiling for 5 minutes, then remove from boiling water and plunge into cold water. Peel and dice the potatoes and place them in the canning jars (7/1 quart).

Divide the soup between the jars evenly and top with the remaining chicken broth. Seal and process for 60 minutes in a pressure canner.

Or if freezing add the potatoes to the broth with the other ingredients and bring to the boil.

Add ½ cup of 35% cream before just serving and garnish with chopped green onions.

**Note:** I make three times the recipe for canning and it makes 7 quarts of soup.