

CHEF SARA RHODES

TRUFFLE INFUSED CORN CHOWDER

6 oz. bacon, cut into small pieces
¾ cup onion, chopped
3 cloves garlic, minced
¾ cup red pepper, chopped
3 cups potatoes, peeled and cut into cubes
1/3 cup all-purpose flour
3 to 4 cups chicken stock
2 cups whole milk
1 cup heavy cream
4 cups corn, frozen and thawed or canned, drained
2 Tbsp. butter
Truffle oil to taste
Louisiana Hot sauce to taste
Salt and pepper to taste



Heat a stock pot or braising pan over medium high heat. Add the bacon and cook until crisp. Remove from pan and drain on paper towel. Set aside. To the bacon drippings in the pan, add the onion, peppers, garlic and potatoes. Cook for 3 to 4 minutes. Add the flour. Cook for about 3 to 4 minutes. Add the stock and bring to a boil. Reduce the heat and simmer for about 20 minutes. If mixture starts to thicken to fast, add more stock. Add the milk and cream and heat through till soup starts to thicken.

Add the corn and the bacon. Heat through.

Finish the soup with the butter, truffle oil, Louisiana Hot Sauce and the salt and pepper.