

Sausage Corn Chowder

Ingredients

- 1 lb Italian Sweet Sausage OR Bacon
- 1 onion, chopped
- 4 cups potatoes, diced
- 3 cups water, or stock
- 2 tps parsley
- 1 tsp basil
- 1 tsp salt
- 1/2 tps pepper
- 1 can evaporated milk
- 4 cups corn off the cob

Instructions

In soup kettle over medium heat sausage and onion stirring until meat crumbles and is thoroughly cooked. Add potatoes, water, parsley, basil, salt and pepper. Bring to a boil. Reduce heat and simmer 15-20 minutes. Add remaining ingredients and cook 5-10 minutes longer.

Summary

Yield: 12

Source: Martie Buzby

Prep Time: 1 hour

Category: Soups

Cuisine: American

Tags: CHOWDER