

BC POTATO & BACON CHOWDER



Yields:

8 - 250 ml (1 cup) portions



INGREDIENTS

10 slices	BC Bacon, sliced .5 cm	300 g
1 ¼ cup	BC Onion, medium, small dices	200 g
½ cup	BC Celery stalks, small dices	75 g
½ cup	Flour	120 ml
6 cups	BC Chicken Stock	1 1/2 L
6 Medium	BC Yukon Gold Potatoes, peeled & diced into 1 cm pieces	900 g
1 cup	BC Milk	240 ml
½ cup	BC Sour Cream	120 ml
1 Bunch	BC Green Onion, sliced thin	1 Bunch
1 cup	BC Cheddar Cheese, grated	240 ml
Dash	Salt & Pepper	Dash

DIRECTIONS

1. In a large pot over medium heat, sauté the BC bacon to render out the fat.
2. When the bacon is browned and crispy, turn off the heat and use a slotted spoon to remove the bacon to a paper towel-lined plate and set aside. (If you do not have 125ml/1/2 cup of fat in the pot, add butter.)
3. Turn the heat back on to medium. Sautee the BC Onion and BC Celery until soft, season gently with salt and pepper. Do not brown.
4. Add the flour to form your roux. Continue to cook for 2 minutes more, reduce the heat if the bottom is browning.
5. Add the BC Chicken Stock and whisk until the roux has fully dissolved.

6. Add BC Potatoes.
7. Stirring occasionally so nothing burns to the bottom, bring the soup to a boil and simmer for 12 - 15 minutes.
8. Use the back of your mixing spoon and squish about 1/3 of the potatoes. This will help provide a rich texture.
9. Stir in BC Milk and BC Sour Cream. Gently simmer for 5 minutes more.
10. Adjust seasoning with salt and pepper.
11. Ladle soup into bowls and top with crispy BC Bacon, sliced BC Green Onions and grated BC Cheddar Cheese.