

Chicken Corn Chowder

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Ingredients:

- 1 stick butter
- 1 tablespoon oil
- 1 large onion, diced
- 1/2 cup all-purpose flour
- 2 quart containers / 8 cups canned chicken stock, warmed
- 2 cups heavy cream, warmed
- 4 large potatoes peeled and diced
- 6 cups corn
- 4 cups cooked chicken, diced
- Salt
- 1/4 cup chopped fresh tarragon

Directions

Heat the butter with one tablespoon of oil to keep the butter from burning over medium heat. Add the onion and 1 teaspoon salt and cook for 5 – 7 minutes until tender and translucent soft.



Add the flour and stir to make a roux. Cook w stirring until roux is lightly brown to cook out the raw taste of the flour.

Slowly pour in the warm chicken stock while whisking briskly so it doesn't lump. Slowly bring to a boil. The mixture should become thick.

Add the diced potatoes and cook for about 10 – 15 minutes until the potatoes are soft. Add the warm cream, corn and cooked chicken and simmer for about 15 minutes. Finish with fresh tarragon and salt to taste. If soup is too thick, add chicken stock or cream.