

Sausage Corn Chowder

Ingredients:

- 1 lb. Holifield's Pork Sausage
- 2 cup frozen corn
- ½ cup chopped onion
- 6 Tablespoons butter
- ½ cup chopped celery
- ½ cup all-purpose flour
- 6 cups chicken broth
- 3 cups milk
- 4 medium red potatoes, cut into ½ inch cubes
- Pepper to taste

In a large saucepan, cook the sausage, onion and celery over medium heat until meat is no longer pink; drain. Stir in the broth and potatoes. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Add corn; simmer 10 minutes longer or until potatoes are tender.

Meanwhile, in a small saucepan, melt butter; stir in flour and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 1 – 2 minutes or until thickened. Stir into sausage mixture.

Yields 8 servings.