

SPS Soup Sale Recipes: Please be sure to cool your soup to room temperature before putting into containers. Hot soup causes the containers to crack.

Paula Deen Potato Chowder

8 potatoes, peeled, cubed and divided

6 cups chicken broth

2 cups carrots, thinly sliced

2 cans corn, drained (11 oz. each)

2 cups celery, thinly sliced

1 cup diced onion

1/2 tsp. dried thyme

1/2 tsp. salt

1 1/2 cups milk (whole or 2%)

5 TB All-purpose flour

Combine half of the potatoes with the chicken broth in a pot. Cover and bring to a boil; reduce heat and simmer for 10 minutes, or until potatoes are tender.

Remove from heat and mash potatoes with a fork or masher; stir in remaining potatoes, carrots, corn, celery, onion, thyme and salt. Cover and simmer until vegetables are tender, 10 – 15 minutes.

Whisk flour into 1/2 cup milk until smooth; stir into chowder. Add remaining 1 cup milk. Cook until slightly thickened and heated through.