

TURKEY CORN CHOWDER

By: Simply Creative Chef Rob Scott

2 medium carrots, peeled and diced
2 celery stalks, diced
1 large red potato, diced
3 cups chicken or turkey broth
2 ears fresh shucked corn, when in season or 2 cups canned, drained
3 cups heavy cream
Fresh ground black pepper to taste
1½ cups cooked turkey, chopped
5 scallions, chopped small
7 tbsp flour
7 tbsp water

- In a medium pot, place carrots, celery, red potato and broth over high heat
- Bring to a boil and cook vegetables until tender, approximately 10-12 minutes
- Add heavy cream and bring to a boil
- In a small bowl, whisk together flour and water
- Add flour and water mixture to the pot slowly until you get the correct consistency
- Add corn and turkey to pot
- Add fresh ground black pepper
- Place into 8 separate bowls
- Garnish with scallions

Serves 8