



One of a Kind Holiday Recipes

This is my favorite dish to make in the winter. It feels indulgent, comforting and allows me to use my favorite kitchen tool- the immersion blender. I make this soup with chicken broth and bacon but you can always use vegetable stock and sauté some mushrooms if you are vegetarian.

-Erin

Erin's Butternut Squash and Corn Chowder

1 medium butternut squash, peeled and cubed
2 medium red potatoes, cubed
1 medium white onion, diced
4 cups chicken broth
6 strips bacon
3 tablespoons olive oil
1 tablespoon of butter
1 cup shredded parmesan cheese
Chopped green onions
¼ cup half and half
16oz can of corn
2 bay leaves
1 tablespoon fresh or dried rosemary
1 tablespoon chili powder (red pepper works too)
1 tablespoon dried thyme
Salt and pepper to taste

1. Cook the bacon in a pan, set aside.
2. In a large stock pot, heat the olive oil on medium high and add the onions. Once the onions are translucent add the thyme, rosemary, bay leaves, salt and pepper. Cook for 1 minute stirring the whole time.
3. Add the squash and potatoes to the onions and stir to coat evenly. Once coated, add the chicken broth. Reduce heat to medium, cover and cook for 1 hour.
4. In a saute pan, heat the butter and cook the can of drained corn. Once it starts to dry out, turn off the heat and stir in the chili powder. Set aside.
5. After the soup has cooked add half the corn to the mixture. Turn the heat to low. With an immersion blender, purée the soup until it is smooth- add the half and half while you are blending. If you do not have an immersion blender you can transfer the soup to a regular blender.
6. Once done blending add the rest of the corn and simmer for another 5 minutes.
7. Top the soup with the chopped green onions, Parmesan and crumbled bacon to serve.