



CHEF'S ADVANTAGE™



Creamy Mushroom Potato Chowder

Ingredients

- 2 6oz. package Chef's Advantage Sautéed Mushrooms
- 1/2 cup bacon, diced
- 1 large onion, finely chopped
- 2 teaspoons minced garlics
- 4 tablespoons all-purpose flour
- 1 cup dry white wine
- 6 cups chicken or vegetable broth
- about 4 cups or 2 large potatoes baking potatoes, peeled and cut into 1/2-inch cubes
- 2 cups milk
- 1 cup heavy cream
- 1 tablespoon finely chopped parsley leaves, for garnish

Preparation

In a large saucepan over high heat, cook the bacon until the fat has rendered and the bacon is beginning to caramelize around the edges, 3 to 4 minutes. Add the onion and cook, stirring frequently, until the vegetables are tender, 4 to 6 minutes. Add the garlic and cook for 1 minute, stirring. Add the flour and cook, stirring, until the flour is very light golden, about 2 minutes. Add the white wine and whisk to combine. Add the broth, and potatoes and bring to a boil. Reduce the heat to a simmer and cook, stirring occasionally, until the potatoes are very tender, 20 to 30 minutes. Add the milk and cream and cook for 10 minutes. Season, to taste, with salt and pepper. Add the mushrooms, return the soup to a simmer, and cook 1 to 2 minutes. Serve immediately in shallow bowls, each garnished with a pinch of parsley.

Yield 10-12 servings

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Phillips Gourmet Inc.

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