



Turkey Corn Chowder

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

The smoked turkey in this recipe adds a great flavor but you can use cooked chicken if you prefer

Ingredients

- - 3 potatoes
- peeled and diced - 2 smoked turkey legs - ¼ cup butter - 1 large onion
- chopped - 3 tablespoons all-purpose flour - 1 (32 ounce) carton chicken broth - 1 (16 ounce) package frozen corn - 1 quart light cream - salt and ground black pepper to taste

Instructions

1. Place the potatoes into a pot and cover with salted water; bring to a boil
2. reduce heat to medium-low
3. cover
4. and simmer until tender
5. about 20 minutes. Drain and allow to steam dry for a minute or two. Cut the meat from the turkey legs
6. discarding the bones and tendons. Chop the turkey meat and set aside. Heat the butter in a soup pot over medium heat; cook the onion in the butter until translucent
7. about 8 minutes. Sprinkle the flour over the butter and onion; stir constantly until the butter and flour form a paste. Allow the paste to fry for about 1 minute. Whisk in the chicken broth
8. potatoes
9. turkey meat
10. and corn; stir until the mixture comes to a low boil and thickens
11. about 5 minutes. With a potato masher
12. slightly mash the potatoes and vegetables until the potatoes look rounded off. Pour in the cream
13. bring soup back to a simmer
14. and allow to cook without boiling for 5 minutes
15. stirring constantly. Season to taste with salt and black pepper.