

Recipe Collection

Rajin' Cajun Chicken & Corn Chowder



Makes one gallon

Ingredients

- 1 cup baby red potatoes, diced medium
- 1 cup butter
- 4 Tbsp Duke's Blackening Spice of Life
- 1 cup sweet onions diced
- 1 cup celery diced
- 1 Tbsp fresh garlic sliced
- 1 cup flour or Gluten-Free flour
- ¼ cup chicken base dissolved in 4 cups hot water
- 1 cup sweet corn kernels
- 1/1/2 tsp black pepper
- ½ Tbsp cumin
- 1 Tbsp fresh parsley chopped

¼ cup fresh cilantro chopped

6 cups heavy whipping cream

2 Tbsp sour cream

Green, yellow, and red peppers, julienne-sliced

2 cups chicken breast diced

Directions:

- Boil chopped baby eds in lightly salted water until al dente. Drain and set aside.
- In a separate bowl, stir chicken base into hot water until dissolved.
- In heavy-gauge soup pot, melt butter. Evenly coat cubed chicken with Blackening Spice of life and sauté until done. Remove from pan and set aside. Add onions, celery and garlic to soup pot and cook for 1-2 minutes.

- Then, add flour and stir well to incorporate. This is the roux. Continue stirring and bring mixture to 175 degrees; then cook for exactly 7 minutes. Do not brown the roux.
- Slowly add chicken base/water mixture into the roux stirring continuously to incorporate.
- Add cooked chicken, cooked potatoes, and bring to 180 degrees for 5 minutes. Serve at 175 degrees. Garnish with a dollop of sour cream and julienne peppers.

Napkin Ready Alert: This chowder is approved by a bona-fide Cajun. It's a bit spicy, but not enough to take your head off. Just to be safe, you may want to have a napkin nearby to wipe your brow!

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