

ANNA

Corn And Chorizo Chowder, With Tabasco And Tortilla

We love this beautiful chowder and have made it so many times. We're always reminded how easy it is to make. Sweet corn and onion play off the spicy sausage, and a lovely aroma fills the house as it simmers.

Ingredients

6 chorizo or hot Italian sausages, casing removed (optional)
2 tablespoons extra-virgin olive oil
1 medium yellow onion, diced
2 stalks celery, diced
3 cups chicken broth (1 cube Knorr gel pack with 3 cups water)
1 cup water, plus additional as needed
1 small can corn
6 medium potatoes, peeled, diced
Sea salt and freshly ground pepper
¼ cup sour cream
¼ cup cilantro, chopped
Tabasco and tortilla chips, to serve

Preparation

Heat olive oil in large heavy pot over medium heat and sauté sausage to brown, about 5 minutes; remove and set aside. To same pot add onion and celery and cook for 5 minutes; add sausage mixture, potatoes and chicken stock and bring to boil. Add the extra water if it seems too thick. Reduce heat to simmer, add corn and cook until potatoes are tender about 10-15 minutes. Remove from heat, season with salt and pepper. Serve with cilantro, sour cream, tortilla chips and Tabasco or Mexican hot sauce. Serves 4.

Note: if leaving off sausage, start the skillet with onion and celery.