

Recipe of the Month

Corn Chowder with Sausage

Ingredients

6 cups peeled & cubed potatoes
1 tsp salt
1 tsp dried marjoram
3 cups water
1 ground pork sausage
1 onion chopped
1 can (15oz) whole kernel corn
1 can (15oz) creamed corn
1 can (12oz) evaporated milk

Wine Pairings

Columbia Crest Chardonnay
Chateau Ste. Michelle Dry
Riesling
Veuve De Vernay Brut
Babich Sauvignon Blanc
Dom Wachau Smaragd Grüner
Veltliner

Step 1

Combine potatoes, salt, marjoram, and water in a soup pot. Boil until potatoes are just tender.

Step 2

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

Step 3

Brown sausage and onion in a skillet over medium heat. Drain off excess fat, and add to the potatoes.

Step 4

Stir in the cans of corn and the evaporated milk. Heat through, and serve.

ALIGRA



WINE & SPIRITS