

CHICKEN CORN CHOWDER

F EASY

Last Modified: 08/25/2017

PREP: 1 Hr
COOK: 1 Hr
STOVETOP

SOUP-CHOWDER

MAKES 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Shredded Chicken Breast (Meijer)	
OR			
6	Split	Chicken Breasts (Bone In / Skin On)	Shredded
OR			
2	Whole	Rotisserie Chickens (Unflavored)	Shredded
1	Pound	Thick Sliced Bacon	1/4" Lardons
4	Tbsp	Unsalted Butter	
2	Large	Yellow Onions	Chopped
3	Tbsp	Garlic	Minced
3	Stalks	Celery	Fine Chop
24	Large Ears	Fresh Sweet Corn (Peaches & Cream)	Stripped
OR			
4	Pounds	Frozen Golden & White Corn (Birdseye)	Thawed
1	Cup	All Purpose Flour	
2	Quarts	Half & Half	
1	Quart	Heavy Cream	
1	Quart+	Chicken Stock (Swanson)	
1	Bunch	Fresh Thyme Leaves	
OR			
4	Tbsp	Dried Thyme Leaves	
3 +/-	Tsp	Ground White Pepper	To Taste
3 +/-	Tsp	Kosher Salt	To Taste
1	Cup	Fresh Italian Parsley Leaves	Chopped

PREPARATION

FACTOID	This creamy, thick comfort food Soup is Sue's all-time FAVORITE. We make it often as our dish-to-pass at winter Sunday football watching parties with friends.
CAUTION	Use ONLY a "Traditional" flavored Rotisserie Chicken for this because whatever flavor your Roasted Chicken is, the Soup will end up also being flavored as (Lemon Pepper / BBQ / Etc. - GAAAAK - B A D).
HINTS	Removing the skin from and stripping the Meat off of the bones is easiest while the Rotisserie Chicken is still hot. Shredding the Meat is easiest once the Chicken has cooled.
NOTE	Taste the Soup near the end. If it tastes kind of bland. Sprinkle in additional Dried Thyme (even if you used Fresh Thyme) and a bit more White Pepper until the flavor suits you.
OPTION	This is a rather mild flavored white creamy Soup. We use White Pepper to keep the Soup white. If you don't care about a few black spots, use fine ground Black Pepper.
OPTION	If desired, you may substitute Whole Milk for the Half & Half or Heavy Cream here in order to reduce the overall Fat content. However; reducing the Fat any further than that, say by substituting 2% Milk, etc. will make the Soup VERY bland tasting. This is after all, supposed to be a "feel good" home cooked comfort Soup.

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OPTION	If using Bone in, Skin on, Split Chicken Breasts, bake them on a sheet pan at 350 degrees for 1 1/2 hours and allow them to cool before shredding (reserve the Fat)
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Large Stock Pot & Lid
PREP	DISH 1) Cut the nearly frozen Bacon slices into 1/4" Lardons & set it aside. 2) Chop the Yellow Onions and set them aside. 3) Mince the Garlic Cloves and mix them into the Onions. 4) Finely chop the Celery and mix it into the Garlic & Onions. 5) Finely chop the Parsley Leaves and set them aside. 6) Shred the Chicken - See Step #1. 7) Strip the Corn - See Step #2
1	Pull all of the Meat from the Rotisserie Chicken. Cut and shred it into bite-sized pieces and set it aside (No Skin). Reserve the Carcass.
2	Clean and wash the ears of Sweet Corn. Stand the uncooked Corn Cobs on end with the stalk end down and using a sharp Chef's Knife, slice off the Kernels as close to the Cob as possible without cutting off any of the Cob itself. (Remove any cut off pieces of Cob from the Kernels as you go.) Set both the Corn Kernels AND Corn Cobs aside.
NOTE	The thawed "frozen" Corn will take a bit longer to cook than the fresh Corn will. If using frozen, add it in at the same time as the Chicken Stock.
3	In a large stock pot over medium high heat, saute the Bacon until it's as crisp as you like it. Remove the Bacon, leaving behind ALL of the rendered Bacon Grease for the Roux. Reduce the heat to medium, add in the Butter, Onions, Garlic and Celery and Saute them until the Onions are transparent and the Garlic is fragrant.
4	Sprinkle the Flour over the top of the Onion Mixture and saute it while stirring to make a Roux (thick paste) - cook the mixture for at least 3 minutes to get rid of the Flour taste. Add in the Chicken Stock, to deglaze the pan. Add in the Chicken Carcass and bring it to a rolling boil while stirring and scraping. Boil it for 30 minutes and then reduce the heat to a simmer. You may have to add in additional Chicken Stock for enough liquid here.
5	Remove & discard the Chicken Carcass. Add in the Half & Half, Heavy Cream, Corn Cobs, Pepper and Thyme and simmer it for a minimum of 15 minutes. You may optionally add in additional 50/50 Flour & water mixture for more thickening if desired or even more Chicken Stock for thinning, but make CERTAIN that any added Flour is cooked for at least 3 minutes longer.
6	Remove the Corn Cobs (Scraping each with the back of a knife to strip ALL of the flavor and juices off) and discard the Cobs. Remove and discard the Thyme Sprigs. Stir in the Shredded Chicken - Salt and Pepper the Soup to taste and heat it to serving temperature. Lastly, stir in the fresh Sweet Corn Kernels and let it stand for 10 minutes.
SERVE	Ladle the Soup into bowls and sprinkle the top with fresh Parsley - Serve immediately with some nice thick sliced Crusty Bread, or Biscuits
NOTE	This Soup freezes and reheats extremely well. Store it in sealed quart containers for up to 6 months in the freezer. Thaw completely prior to re-heating.