

USE LARGEST KETTLE

CHEESY CHICKEN-N-VEGGIE CHOWDER

(12 - 15 big servings)

- 13 cups chicken broth
- 1 tsp thyme
- 1 tsp garlic, granulated
- 1 tsp salt
- 1 tsp sage

Add carrots, celery and onions to the broth and slow simmer about 15 minutes then add corn, chicken and potatoes, cook until crunchy tender. **DON'T OVERCOOK!**

- 5 cups carrots, rough chopped
- 5 cups celery, chopped
- 3 cups onion, chopped

- 5-6 cups potatoes, peeled and cubed
- 2 cans corn (drained)
- 4-5 cups cubed cooked chicken

Make the following white sauce:

- **Melt:** 2 cubes butter
- **Add:** 2 cups flour
- **Cook while stirring until starts to turn brown**
- **Stir in:**
 - 6 c. milk (optional: 6 cups cashew milk = 1 cup soaked cashews blended with 2 cups chicken broth, strain, add 4 cups additional broth)
- **Cook until thick and starting to bubble**
- **Remove from heat add:**
 - 4+ cups sharp grated cheese
- **Mix well until cheese is melted (it will be VERY thick) Use potato masher.**
- **Stir in about 4-8 cups of hot soup mixture**
- **Add cheesy sauce to the soup**

DO NOT BOIL! (it will curdle)