

Roasted Garlic and Leek Chowder

Chef Richard Tibeau

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 4

*3 large cloves garlic,
minced
4 ounces sliced bacon
1 yellow onion, sliced
1 stalk celery, diced
1 potato, peeled and diced
3 cups chicken stock
2 cups heavy cream
2 ounces roux (butter and
flour) or cornstarch as a
thickening agent
salt (to taste)
pepper (to taste)*

Preheat the oven to 350 degrees.

Place the whole garlic cloves in a pan. Place in oven and roast for 45 minutes. Let cool. Peel and mince.

Saute' the bacon until crispy. Strain. Set aside.

In a two-quart saucepot, saute' the onion, celery and potato until tender. Add the bacon, chicken stock, cream and garlic.

Bring to a slow simmer. Thicken with the roux. Season to taste.

Per Serving (excluding unknown items): 466 Calories; 44g Fat (85.3% calories from fat); 4g Protein; 13g Carbohydrate; 1g Dietary Fiber; 163mg Cholesterol; 1667mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Non-Fat Milk; 9 Fat.