

## Bob Evans - Ohio Proud Sausage Corn Chowder

A creamy chowder is elevated from side to entrée with the addition of sausage. It's the perfect meal for those late fall evenings.



**Prep time:** 10 Minutes

**Cook time:** 35 Minutes

5 hearty servings

### Ingredients

- 1 pound Bob Evans Original Recipe Sausage Roll
- 4 tablespoons flour
- 2 cups chicken stock
- 2 cups milk
- 1 bag frozen mirepoix vegetable blend (12 oz)
- 2 packages Bob Evans Sweet Cream Corn (14 oz)
- 1/2 teaspoon garlic powder
- 1 teaspoon worcestershire sauce
- 2 cups Bob Evans Home Fries Potatoes (20oz)
- 1-2 dashes Hot sauce (optional)
- Salt & black pepper to taste

### Directions

Heat a 4-quart pot over medium heat. Cook and crumble sausage until brown. Add flour and cook 2-3 minutes. Deglaze the pan with chicken stock being sure to scrape the bottom of the pan. Temper milk with hot stock and add to pot. Mix in remaining ingredients. Reduce to low heat and simmer for 20-25 minutes until onions become clear and soup thickens.