



Yield: 6-10 servings

Cheesy Italian Sausage Chowder

Ingredients:

- 2 lbs Mild/Sweet Italian Sausage Meat - can substitute Hot Italian Sausage Meat if desired**
- ¼ lb Extra Sharp Cheddar Cheese - grated**
- ¼ lb Monterey Jack Cheese - grated**
- 6 medium Yukon Gold Potatoes - peeled and cut into ¼ - ½ inch 'cubes'**
- 2 cloves Fresh Garlic - minced**
- 2 medium Celery Stalks - diced**
- 1 medium Onion - diced**
- 6 Cups Chicken Stock**
- 2 Cups Heavy Cream - can substitute Half and Half if desired**
- 1 Tbs Extra Virgin Olive Oil**
- Kosher Salt and Fresh Ground Black Pepper to taste**

-OPTIONAL GARNISH-

- Fresh Grated Parmigiano-Reggiano Cheese**
- Chopped Green Onion**
- Additional Grated Cheddar Cheese**

Preparation:

- 1) Heat olive oil in a large skillet over medium heat until shimmering - Add onion and sauté until soft and slightly browned (apx 10-12 minutes) - Add garlic and continue to sauté for 2 minutes - Add sausage meat to the skillet and break apart - Allow to cook until sausage is cooked through and browned - Remove from heat and drain off any extra fat - Set aside until needed
- 2) Place a large soup pot over medium heat - Add potatoes, celery, and chicken stock - Bring to a boil
- 3) One boil has been achieved, reduce heat to a simmer and allow to cook until potatoes are cooked through and tender (apx 20 minutes)
- 4) Add the cooked and drained sausage/onion mixture to the pot and thoroughly combine
- 5) Add heavy cream and return to a simmer
- 6) Whisk a handful of the grated cheese into the soup at a time until completely melted and smooth - Repeat until all of the cheese has been incorporated
- 7) Allow soup to simmer uncovered for 5-10 minutes until thick and creamy
- 8) Give it a taste and add black pepper to taste (apx ½ tsp) and kosher salt to taste if needed
- 9) Serve hot garnished as desired along with a good 'hunk' of crusty bread