

Corn Chowder with Andouille Sausage

(Adapted from [The Toasty Kitchen](#))

2 tablespoons unsalted butter, or olive oil
12 ounces andouille sausage, sliced into bite size pieces
1 medium onion, diced
3 tablespoons all-purpose flour
3 cups chicken broth
2 medium potatoes, peeled and cubed into bite size pieces
2 cups corn
¼ teaspoon black pepper
1 cup whole milk

In a stock pot over medium heat, add butter. Slice sausage and add to pan. Brown on both sides, about 3 to 4 minutes, then remove from pan and set aside. Add onions and allow to cook for 2 to 3 minutes, or until they begin to turn translucent.

Add flour and stir to coat onions. Cook for 1 minute, then add chicken broth, whisking to incorporate. While whisking, scrape up the browned bits coating the bottom of the pan.

Add potatoes, corn, sausage, pepper, and milk to the pot, stirring to incorporate. Bring to a boil, then cover and reduce heat to low. Simmer for 7-8 minutes, or until potatoes can easily be pierced with a fork. This will depend on the size of your potatoes.

Remove lid, remove pan from heat, and allow to set for 5 minutes before serving. Optionally, top with parsley.