

Easy Corn Chowder

2 russet potatoes, peeled and diced small

2 oz. spicy sausage, such as chorizo

½ cup diced onions

1 TBL butter

2 TBL flour

1 cup frozen corn

¼ tsp dry oregano

2 cups water

1 cup milk

Salt and pepper to taste

1. Peel and dice potatoes. Put in a small bowl of water. Set aside.
2. Preheat a soup pot on medium heat. Cook the sausage, stirring with a wooden spoon until cooked through.
3. Add onions and cook for 5 minutes, stirring with a wooden spoon.
4. Add 1 TBL butter and flour. Cook for 5 minutes, stirring constantly.
5. Add potatoes, corn, oregano and water. Cook on medium heat until potatoes are “fork tender”
6. Add milk and simmer on low until hot.
7. Season to taste with salt and pepper.