

THE CULINARY Playground

Corn & Potato Chowder

Serves 4

- 1/2 T butter
- 1/2 T olive oil
- 1/4 cup chopped onion
- 1/8 teaspoon minced garlic
- 1/4 cup chopped peppers (red and/or green)
- 1/8 cup flour
- 1 can (14-1/2 ounces) chicken broth
- 6 baby potatoes, quartered
- Corn from 1 ear
- 1/2 cup half and half
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon thyme
- fresh parsley, snipped
- 2 slices bacon cooked and snipped
- 1 green onion sliced thin

In a saucepan over medium heat add butter and olive oil. When butter has melted, add onions, garlic and peppers and cook and stir until tender.

Sprinkle flour over vegetables and stir to combine until flour is absorbed.

Add broth and potatoes; bring to a hard boil for 10 minutes, until potatoes start to break down.

Stir in the corn, half and half, salt and pepper, thyme and cook another 5 minutes.

Garnish with parsley, bacon and green onion.



Butterscotch Gingersnap Parfait

1/2 (of 3.9 oz) box Butterscotch Instant Pudding
1 cup whole milk
4 Gingersnap Cookies
1/2 cup Whip Cream
1 T Butterscotch Chips

Add 1/2 box (1/4 cup) pudding to bowl with 1 cup cold milk and whisk until thickened.
Set aside.

Add gingersnap cookies to Ziploc bags and crush with
flat bottomed glass or rolling pin.

In a clear cup layer 1/2 pudding, 1/2 cookies (leaving a pinch behind) and 1/2 whip
cream.

Duplicate the above one more time.

Garnish with remaining cookie crumbs and butterscotch chips.