



Zydeco Sweet Potato Crab Chowder

2008 Sweet Rewards Recipe Contest – Grand Prize Winner

Ingredients:

- 2 pieces bacon, cut into 1-inch pieces
- 4 ounces andouille, ground or chopped
(approximately two 4-inch links of andouille)
- 1/2 cup chopped red bell pepper
- 1/3 cup chopped shallots
- 1/4 cup chopped celery
- 1 tablespoon minced jalapeno, seeded
- 1 15-ounce can cream-styled sweet corn
- 2 15-ounce cans low-sodium chicken broth
- 1/2 teaspoon Creole seasoning
- 1/2 teaspoon fresh cracked black pepper
- 2 cups, drained and diced Louisiana sweet potatoes in light syrup
- 1 cup whole milk
- 8 ounces cooked lump crabmeat
- 2 tablespoons chopped Italian parsley, in all

Instructions:

Cook the bacon in a large stockpot over medium heat until it begins to crisp. Remove bacon. Add the andouille. Saute for about 3 minutes or until the andouille is crispy. Remove two tablespoons of the andouille and set aside for garnish. Add the bacon along with the red bell pepper, shallots, celery and jalapeno. Saute for about 5 minutes or until fragrant and vegetables are tender. Add the cream corn, chicken broth, Creole seasoning and black pepper and simmer uncovered for 10 minutes. Next add in the sweet potatoes, stir to incorporate and let simmer 5 minutes, then add in all but 2 tablespoons of the crabmeat and milk and let simmer another 5 minutes or until mixture is heated through. Stir in 1 tablespoon of parsley. Adjust seasoning if necessary. In a small bowl toss the remaining parsley, crab and andouille together and use as garnish. Ladle into bread bowl, individual bowls or a soup tureen. Garnish with the reserved andouille/crab mixture. Allow guests to use hot sauce as desired.

Serving Size: 6

Cook Time: 30 minutes

Credits:

Rene Pokorny
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