

Shopping List:

- 4 cups sweet potatoes, peeled and diced
- 2 Tbsp bacon grease or vegetable oil
- 1 cup celery, diced
- 1 cup yellow onion, diced
- 8 oz. andouille sausage, cut into half wheels
- 2 cups yellow corn kernels
- 2 cups cooked white beans (Great Northern or navy)
- 2 tsp each: ground black pepper, dried oregano
- 1 tsp each: salt, dried thyme
- ½ tsp red pepper flakes
- 1 cup all purpose flour
- 4 cups water
- 8 cups whole milk

Cooking Instructions:

Cover diced sweet potatoes with salted water in stock pot. Bring to a low boil, simmer for ten minutes then drain. In the stock pot over medium high heat, melt the grease. Add the sausage and begin to brown, stirring occasionally. Add the celery and onions, cooking until vegetables are softened, about three minutes. Remove from heat and add the corn, drained sweet potatoes, white beans, all spices and the flour, stirring to coat all ingredients. Replace back on the heat and add the water, stirring until beginning to boil. Reduce the heat to medium low before adding the milk. Stir and warm the chowder, not allowing it to boil again. Simmer for at least twenty minutes before serving with crackers or crusty bread.