**HAWAIIAN CORN CHOWDER - yield ½ gallon**

 developed by Chef Roc®

 1 cup finely diced VJ’s Butcher Block Beef Bacon 1 pound sliced VJ’s Butcher Block Beef Sausage

 2 tablespoon butter

 3 cups of fresh shucked corn or 2 cans corn (15 1/4 oz. each), drained

1/2 cup diced green pepper

1/2 cup diced onion 1/2 teaspoon Hot sauce

 4 cloves minced garlic 1/2 tablespoon thyme

1/2 cup diced red pepper salt to taste

 1 cup shredded carrot 1 bay leaf

1/2 cup flour

 3 cups chicken broth 1/2 cup to 1 cup of milk

1/2 cup sliced green onion

1. In a saucepan, render the bacon over medium heat. Add the butter, sausage, onion, garlic, peppers and carrot, cook for four minutes.

2. Add the flour and mix with a wooden spoon to incorporate. Heat for three to five minutes over **low heat**. Stir occasionally and don't let this mixture (called a roux) turn brown.

3. Add chicken broth and stir until the roux is incorporated without any lumps.

4. Add drained corn, hot sauce, thyme, salt & pepper and the bay leaf. Combine.

5. Bring this to a boil. Mix everything and turn the heat to simmer. Cook for approximately 30 minutes, or until the chowder thickens.

6. Add enough milk to make the chowder your preferred consistency. Finish by mixing in the green onions. Combine and enjoy. Makes six to eight portions.