**Sweet potato and corn chowder**

Recipe by chef marjorie druker

New england soup factory & the modern rotisserie

Ingredients:

7 large sweet potatoes, peeled, divided

4 tablespoons butter

2 cloves garlic, chopped

1 spanish onion, peeled and diced

2 ribs celery, diced

3 carrots, peeled and diced

8 cups chicken stock

5 dashes worcestershire sauce

¼ cup packed brown sugar

1 tablespoon ground coriander

2 cups heavy cream

1 can (16 ounces) whole kernel corn, drained

1 can (16 ounces) can creamed corn

Kosher salt and freshly ground black pepper, to taste

Procedure:

In a 3-quart saucepan bring 1 ½ quarts of salted water to a boil over high heat. Dice 2 of the sweet potatoes and add to the boiling water. Boil for 10 minutes. Drain in a colander. Rinse with cool water and set aside. Roughly chop the remaining 5 sweet potatoes. In a stockpot melt the butter over medium-high heat. Add the garlic, onion, celery, carrots, and the 5 chopped sweet potatoes. Sauté for 10 minutes. Add the stock and bring to a boil. Reduce the heat to medium and simmer until the sweet potatoes are soft and tender, 30 to 35 minutes. Remove from the heat and add the worcestershire sauce, brown sugar, coriander, and cream. Puree the soup in the pot using a hand blender or working in batches with a regular blender until smooth and creamy. Add the reserved sweet potatoes, whole kernel corn, and creamed corn. Return the soup to the stove and simmer an additional 5 to 7 minutes. Season with salt and pepper.

Makes 10 to 12 servings

"If you think chowder is defined by clams, you haven't tasted this version. It is a treasure chest of flavors and textures: chunks of sweet potato, kernels of corn, pureed vegetables, and the surprise seasoning of coriander. Each bite can give you a different combination. At the new england soup factory, it is a fall favorite that has been brought home for many a thanksgiving dinner."

--------------------------