



## Menu du Jour

17 May 06

Wiki Wiki Corn Chowder  
(Serves two)

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### Wiki Wiki Corn Chowder

*In Hawaii, Wiki Wiki means fast and that's exactly what this chowder is! It cooks up in less than 20 minutes so it perfect for a busy day or work night. Add a side salad and you've got a great lunch or a light dinner.*

2 cups scrubbed and diced Red Bliss or Yukon Gold potatoes  
1 tablespoon unsalted butter  
1/3 cup diced red onion  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon dried dill weed  
1 (15 1/4-ounce) can whole kernel corn, drained  
1 (10 3/4-ounce) can cream of celery soup  
4 cups low-sodium organic chicken broth, divided  
Chopped fresh flat leaf parsley, for garnish  
Crumbled cooked bacon, for garnish

Place the potatoes in a 2 1/2-quart saucepan; add 2 cups of chicken broth (and additional water if necessary to cover). Bring to a boil over medium heat and cook for 8 to 10 minutes or until the potatoes are tender. Drain the potatoes into a colander and reserve.

Return the saucepan to the stovetop; add the butter and the red onion. Cook until the onion is slightly wilted, about 4 minutes. Add the pepper and the dill weed, stir to combine and cook briefly. Add the reserved potatoes, the corn, the cream of celery soup and 1 1/2 cups of chicken broth. Stir to combine. Bring to a boil, reduce heat and simmer for 5 minutes or until hot. Add additional stock if necessary to maintain the desired consistency. Adjust seasonings if needed.

Ladle the chowder into warmed serving bowls and garnish with chopped parsley and crumbled bacon.

*(Chef's note: If a richer soup is preferred, substitute 1 cup of milk or cream for 1 cup of chicken broth.)*

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**Cooking & Presentation**



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