

Crock Pot Sweet Potato and Corn Chowder

This recipe comes from my friend I.H.K. and she is an amazing cook. This soup is thick and chunky and a whole meal in one bowl. She recommends serving it with tortilla chips or corn bread. Using an immersion blender can really change a soup from drab to fab by altering the consistency to be smooth and creamy instead of watery.

Since this recipe takes 8 hours on low, it's a great one to start before you leave for work in the morning and then come home to a beautiful dinner. Take a chance on this vegetarian chowder and enjoy!

2-3 large sweet potatoes, peeled and cubed (about 1/2 inch)

1 medium onion, chopped

1 can whole-kernel corn (15-16 oz.), drained

1 can creamed corn

1 teaspoon salt

fresh ground black pepper, to taste

2 cups broth (I use the vegetarian "chicken" flavor)

2 cups half-and-half or whole milk (depending on how virtuous you want to be)

4 tablespoons unsalted butter

1 teaspoon smoked sweet or hot paprika (optional)

1 cup of shredded cheddar cheese

Put first set of ingredients in crock pot and cook for about 8 hours on low or for 4 hours on high. Once the sweet potatoes are tender, stir everything together. Use an immersion blender to break up the ingredients as much as you want—I like my chowder chunky, but breaking up some of the sweet potatoes and corn makes the soup thicker and more luxurious. When only 1 hour of cooking time is left (if the slow cooker has been on

high, turn down to low) ADD: half and half or milk, butter, paprika and cheddar cheese.

Crock Pot Pot Pie



Did anyone else just do a double take to the title of this recipe? It's funny to read Pot Pot and not giggle... but this pot pie is indeed made in your CROCK pot. I guess I could just call it crock pot pie, but then it makes me think of ooey gooey

apple filling and flaky, buttery crusts and sorry fans... that is not this recipe. I will, however, promise that this recipe is for a new favorite for your whole family. It has meat, dairy, vegetable and carb and if you serve it with a side of fruit (maybe cranberry sauce??), you've fulfilled every food group. Except dessert... and I'm ok with that still being it's own food group.

I will probably repost this recipe around Thanksgiving, because it's the PERFECT thing to do with leftover turkey. I actually roasted a whole turkey this past weekend and have enjoyed easy meals all week from all the leftover meat. You can also do this dish just as easily with a rotisserie chicken that you pick up at the grocery store though.

Here's another worthwhile note: I use a pancake mix that is entirely egg-free because my son has allergies... so I just made pancake mix according to the directions on the box for 12-14 pancakes (2 cups mix, 1.5 cups water). I would recommend that

you follow the directions on YOUR box, so if it asks for eggs, you should probably include it.

Also- please be cautious when you put the crock pot (removed from the heating unit) into the oven and then taking it out. I scalded my arm nicely on this one because I wasn't paying attention. Ahhh, the things I'm willing to do for great cooking and blogging... yeah, you're welcome. ☐ Enjoy!

1-1.5 lbs cooked turkey or chicken, skin and bones removed, then meat cut into bite-sized pieces

2 cans cream of chicken soup

1 lb bag of frozen mixed vegetables, thawed

1 c. frozen corn, thawed

1/2 t. black pepper

1/2 t. salt

1/2 t. thyme

1/2 t. rosemary

2/3 c. milk

(separately combine pancake mix and water mixed to the equivalent to 12-14 pancakes... so for me 2 c. mix and 1.5 c. water, beaten together until fluffy)

Put all ingredients in crock pot and mix together until everything is well coated. Cook on low for 4 hours, then remove carefully from crock pot's heating unit. Pour pancake mixture on top of hot mixture and bake at 350 degrees for 30-40 minutes until top is slightly browned and crisping on the edges. Remove crock pot from oven carefully and cool for 10 minutes before serving.