



ROWDY ROOSTER
ARTISAN MEATS

GUANCIALE CORN CHOWDER

Heavy Cream : Red Potatoes : Tarragon

GUANCIALE CORN CHOWDER

Fatty Pork : Red Potatoes : Fresh Tarragon

Mise en Place: (Get you shit together)

- 6 oz Rowdy Rooster guanciale, diced
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 4 ears of corn or 4 cups frozen corn
- 4 red potatoes, diced (skin on)
- 4 cups chicken or vegetable stock
- 1/2 cup dry white wine
- 1 cup heavy cream
- 2 tablespoons hot sauce
- 2 tablespoons fresh tarragon, chopped
- 2 tablespoons butter
- black pepper to taste, probably wont need additional salt.
- Fresh chives or green onion for garnish

Corn and Tarragon are Best Friends, get the fresh stuff though! Don't come at me with a dried shaker that has fallen over in your pantry more times than you have used it in the last 2 years!

1. Cook the guanciale over medium heat until it becomes crispy and renders its fat (about 5-7 minutes). Remove the guanciale and set aside, leaving the fat in the pot (Don't think your gonna turn this into a lower fat option, you need that liquid gold in there)
2. Add onion to the pot with the guanciale fat and sauté until translucent, about 3-4 minutes. Stir in the garlic another minute.
3. Stir in the potatoes and corn. Cook for 2-3 minutes, allowing them to absorb the flavors from the guanciale fat.
4. Add the stock and white wine, ensuring the potatoes are covered. Simmer for 20 minutes until the potatoes are tender.
5. Transfer a portion of the soup to a blender, puree, and return it to the pot to thicken up the soup.
6. Stir in the cream, hot sauce and fresh tarragon. Cook for an additional 5 minutes over low heat, allowing the flavors to meld.
7. Adjust seasoning with salt and freshly ground black pepper.
8. Stir the crispy guanciale back into the chowder, reserving a few pieces for garnish if desired. Add the butter and stir while its melting.

Try out this recipe with some of these Add-Ins

Shredded Chicken : Roasted Red Peppers : Crab Meat : Jalapeno

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