



Thanksgiving leftover recipe: Corn chowder with spiced turkey

Ingredients:

- 2 tablespoons butter
- 1 onion, sliced
- Salt and pepper
- 2 cups whole kernel corn, cooked
- 1 cup cream
- 2 tablespoons olive oil
- 1/2 pound leftover turkey
- 2 cloves garlic, minced
- 1/4 teaspoon cayenne
- 1 tablespoon chili powder
-



Directions:

- **Bring the butter to room temperature and cut into tablespoon-sized pieces, this will allow it to melt quicker.**
- **In a soup pot over medium-high heat, melt the butter and add the onion and a pinch of salt and pepper. Sauté the onions for about 14 minutes, or until they start to brown and get sweet.**
- **Add the corn and stir it around the pot a few times to get it hot, then add the cream. Reduce the heat to medium. The soup can be served once the cream has started to simmer; however, the longer you cook the cream, the thicker the soup will become and the more the flavor will develop. You can also blend the soup if you like.**
- **While the soup is cooking, get a skillet hot over medium-high heat, then add the olive oil. When it is hot, add the turkey, then the garlic, and then the cayenne and chili powder. When the turkey is hot, it can be served.**
- **Serve the soup in bowls topped with the turkey.**