



# Smoked Sausage Corn Chowder



**SERVES: 4**

**PREP TIME: 25 MINUTES**

**COOK TIME: 4 HOURS**

## Ingredients

- One, 14oz (396g) smoked sausage, diced
- One, 10¾oz can (305g) cream of corn soup
- One, 10¾oz can (305g) cream of celery soup
- 3 medium potatoes, diced into cubes
- One, 12oz can (354g) evaporated milk
- Two, 15oz cans (425g) whole kernel corn, drained
- 1 cup (240ml) chicken broth
- 1 orange bell pepper, diced
- 1 tablespoon dried marjoram
- 1 tablespoon fresh thyme
- 1 tablespoon fresh rosemary
- Salt and pepper to taste

## Preparation

1. Preheat your sous vide water bath 183°F (84°C).
2. Combine all ingredients in a large bowl.
3. Divide all ingredients equally between two, 1 gallon (3.80 liter) vacuum pouches. Remove as much air from the pouches as possible with your hands and vacuum seal.
4. Submerge both pouches completely in the water bath and cook for 4 hours.
5. Once cooked, remove the contents from both vacuum pouches and ladle into soup bowls. Serve with hot crusty bread and a garden salad. Garnish with fresh parsley.