**Corn Chowder with Cheddar Biscuit Twists**

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| **Soup** | **Cheddar Biscuit Twists** |
| Cooking Principle: Thickeners, Cream Soup | Cooking Principle: Biscuit Method |
| Time: 20 min. | Time: 8-10 minutes |
| Temp: Medium- Low | Temp: 400oF |

 **Ingredients:**

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| Corn Chowder  | Cheese Biscuit Twists  |
| 15 ml margarine | 130g (250 ml) flour |
| 15 ml flour | 10 ml baking powder |
| 125 ml water | 1 ml salt |
| 5 ml chicken bouillon | 36g (40 ml) margarine |
| ¼ onion, diced | 25 ml milk powder |
| 2 slices bacon  | 75 ml water |
| 250 ml corn |  |
| 1 potato | 50g cheddar cheese, grated |
| 250 ml milk | 27g (30 ml) margarine |
| Salt and pepper to taste |  |
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Chowder Directions:

1. Dice onions and cut the bacon. Heat a small skillet over medium heat; sauté bacon until about half cooked. Add the onions and continue to cook until onions are translucent and bacon is crisp.
2. Remove from pan and place in a custard cup until ready to use.
3. Peel and dice the potatoes. Set aside until ready to put into the soup.

Meanwhile: Prepare white (béchamel) sauce

1. Melt margarine in saucepan over medium heat. Stir in flour. Starch absorbs the fat and once cooked is now a roux.
2. Continue to cook stirring 2-3 minutes or until it no longer smells like raw flour. Mix the 175 ml water mixed with the bouillon and pour into the roux. Stir with a whisk to dissolve mix. Stir constantly until the mixture becomes thick.
3. Add the milk and allow the milk to get warm then add the potatoes and cook for 10 minutes.
4. Add the onion, bacon, and corn; simmer for an additional 5 minutes, or until the potatoes are fork tender.

Cheese Biscuit Twists – begin the biscuits after you have added the potatoes.

1. Preheat oven to 400oF. Line a baking sheet with parchment paper.
2. Whisk together the dry ingredients into a medium bowl. Cut in 36g margarine until resembles coarse crumbs.
3. Make the milk. Gradually add the milk and stir with a fork to make a soft dough.
4. Turn out onto a floured counter and knead 6-8 times.
5. Roll out into a rectangle about the size of your baking sheet. Spread with 27g margarine (yes all of it). Mark the middle and sprinkle one half with the grated cheddar cheese.
6. Fold the dough over the cheese and roll out again to the size of your baking sheet. This will help ensure the cheese stays inside when cut.
7. Cut length-wise with a pizza cutter into 2.5cm (1”) strips ~about two finger widths wide. Will yield 5-6 twists.
8. Holding a strip at each end, twist in opposite direction twice.
9. Place on baking sheet, pressing lightly to keep ends in place. Serve warm with the soup.

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| **Standards:**Soup: Creamy, well blended, vegetables and bacon cut in consistent sizes, potatoes tender, pleasant flavourBiscuits: golden brown, flakey, twisted shape, cheese melted | **Equipment on Tray:**  |