

Potato Corn Chowder©

Ingredients:

6–8 slices	bacon, cubed
1–2 lb. pkg.	OreIda™ Hash Brown Potatoes, frozen
1 medium	onion, cubed
1 Tbsp.	garlic oil
2–15 oz. cans	Swanson's™ Chicken Broth
2 cans	whole corn
2 cans	cream style corn
1–1 1/2 cups	whipping cream or half & half or milk
1/2–1 tsp.	white pepper
2–3 Tbsp. fresh	parsley, chopped

Method:

Spray a large pot with Pam™ and fry bacon crisp and remove for later. To drippings add frozen hash browns, onions and garlic oil and sauté 2–3 minutes. Add chicken broth and juice from whole corn and bring to a boil. When potatoes are tender, slightly purée with the Magic Wand using the knife blade. Add corn, whipping cream and white pepper. Just before serving, bring to a boil and add bacon and parsley. Taste for salt and pepper. Serve with garlic nuggets or any other muffins.

Hint: Add more cream for a creamier consistency.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If



Quick Garlic Nuggets©

Ingredients:

3 oz. Kerry Gold™ Irish Butter
3 Tbsp. oil
1 Tbsp. garlic oil
1 1/2 tsp. lemon pepper
1–44 oz. pkg. Mary B™ Butter Taste Biscuits, frozen, **do not defrost**

Method:

Preheat conventional oven to 375°, convection oven to 350°.

In a small bowl, melt the butter. Add oil, garlic oil and lemon pepper and stir together.

Cut biscuits into quarters and dip into butter mixture.

Spray two 1-ounce muffin tins with Pam™. Put each buttered quarter biscuit in tins and bake 18–20 minutes until golden brown.

***Hint:** Muffins freeze well. After baking, slide nuggets onto a cake rack and immediately put the rack into the freezer. Also put a container and lid or Ziploc™ bag into the freezer. When nuggets are frozen, pack in an airtight container or Ziploc™ bag. Prefreezing the container and lid or Ziploc™ bag will prevent the nuggets from sweating.*

***Hint:** To make garlic oil mixture—peel fresh garlic and put in a tall container. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil.*

