

Hearty Ham Chowder

"I found this recipe online many years ago and it has been a family favorite ever since!" -Rhonda Medema, Purchasing

☆☆☆☆☆ No ratings yet



PREP TIME

15 mins

COOK TIME

35 mins



COURSE

Soup



SERVINGS

12

INGREDIENTS

- 2 Cup Water
- 3 Medium Alsum russet potatoes peeled and chopped
- ½ Cup Red onion chopped
- 1 Teaspoon Dried basil
- 2 Teaspoons Instant chicken bouillon granules
- ¼ Teaspoon Pepper
- 3 Cups Broccoli
- 2 Cups Ham fully cooked, chopped
- 2 Cups Light cream or half & half
- 1 Tablespoon butter
- Parmesan cheese sprinkled on top

INSTRUCTIONS

1. In a large saucepan, combine water, potatoes, onion, basil, chicken bouillon granules & pepper.
2. Bring to a boil, reduce heat. Cover and simmer for 15 minutes or until potatoes are tender.
3. Remove from heat, DO NOT drain. Using a potato masher or fork, mash potatoes in saucepan.
4. Stir in broccoli, return to boiling. Reduce heat; cover and simmer 8-10 minutes or until broccoli is tender.
5. Stir in chopped ham, light cream or half & half, and butter.
6. Cook and stir until heated though.
7. To serve, ladle into soup bowls. Sprinkle each serving with parmesan cheese.

NOTES

Shortcuts by Rhonda:

"I usually double this recipe. Larger stores sometimes have chopped frozen broccoli, I love when I can find this! For the Ham, I will buy a Ham Steak. I am very generous with the size of the potatoes and ham."