New Orleans Style Corn Bisque with Smoked Sausage

Description

This delicious creamy corn bisque with smoked sausage is a sure way to warm up when it's chilly outside. Consider this comfort food at its best.

Ingredients

- 1 16 oz package of hillshire farm smoked sausage
- 1 medium onion, chopped
- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 1/3 tsp salt
- 1/8 tsp ground black pepper
- 1 15 ounce can whole kernel corn, drained
- 4 cups milk
- 2 cups potatoes - cubed, cooked and drained
- 2 tbsp chopped parsely (optional)
- 1/2 cup shredded cheddar cheese (optional)

Instructions

1. Cut sausage into 1/2 inch cubes.

2. Melt butter in large saucepan over medium heat. Add onion, cook and stir until tender. Add flour, salt and pepper, cook, stirring constantly for 1 minute.

3. Add milk. Increase heat to medium-high and bring to a boil, stirring constantly. Boil and stir 1 minute. Add corn and sausage, return to a boil.

4. Reduce heat to medium-low and simmer 10 minutes. Stir in potatoes, heat through.

5. Top each serving with parsley and cheese, if desired.

Summary

Yield: 8
Source: Hillshire Farm
Prep Time: 30 minutes
Category: Bisque
Cuisine: Creole

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Notes

Here's a tip: Any Hilshire Farm smoked sausage can be used in this recipe.