



INGREDIENTS:

- 2T olive oil
- 1-8oz. package turkey bacon, cut into ½ inch dice
- 1 onion, cut into ½ inch dice
- 1 large carrot, cut into ½ inch dice
- 2 celery stalks, cut into ½ inch dice
- 1 pound Yukon gold potatoes, fingerling, or baby Dutch potatoes, cut into ½ inch dice
- 3 cups or 1 bag of frozen corn kernels
- (optional for spice) 1 small green chili (Anaheim or poblano), seeded and finely diced
- ¼ cup chopped fresh cilantro, plus more for garnish
- 1 t kosher salt
- ½ t fresh ground pepper
- ½ teaspoon ground cumin
- pinch of cayenne pepper
- 1 cup dry white wine
- 5-7 cups vegetable or chicken stock
- 1 cup heavy cream or your choice of milk
- (optional for spice) Green Tabasco, a few dashes

PREPARATION:

- Heat 2T olive oil in the bottom of a large pot over medium heat. Add turkey bacon pieces and cook until browned and crispy. Remove bacon from pot with a slotted spoon and set aside.
- Leaving all brown bits in the pot, add onion & cook until it begins to soften, about 3 mins.
- Stir in carrot, celery & green chili (if using), and cook until just tender, about 5 mins.
- Add salt, pepper, cumin, and cayenne.
- Raise heat to high & pour in wine. Cook until most of the wine has evaporated, about 4 mins.
- Add potatoes and stock, cover, and bring to a boil. Once boiling, reduce heat to medium low and simmer 15-20 minutes, until all vegetables are tender.
- Stir in cream and corn, and cook an additional 2-3 minutes or until corn is heated through, without allowing the cream to boil.
- Add cilantro, & season with salt, pepper, & green Tabasco. Garnish with cilantro & bacon.
- Enjoy!