

RECIPE OF THE MONTH!

White Bean Chowder



Yet another way to warm your tummies this winter. This month, the recipe is brought to us by Debbie Hoodenpyle. I'm not saying this is the exact same recipe for that great chowder from Cambridge Market. It is more of a *tribute* to their popular dish. That's my story, and I'm sticking to it.



Combine into a LARGE crock pot: 6 cans Bush's Best white navy beans; 3 ½-pint cartons heavy whipping cream *; 1 medium onion, diced very small; 7 baby carrots, shredded; 1 tsp garlic pepper seasoning; 1 tsp salt. (* you can substitute half and half for the whipping cream to save on calories.)

Cook on low for about 3 hours, stirring occasionally. Add more garlic pepper and salt as desired.

Note: The chowder tastes better if it is cooked in a crock pot. The beans will have a milder taste.