

Corn Chowdah "Base" (Pressure canned) By Michele DeGagne on Friday, August 23, 2013 at 11:10am

Okay, this is how I made my base.

1 or 2 large onions chopped (to taste, we don't like a lot of onion in this dish

1/2 stick of butter (4 tablespoons) or the equivalent bacon fat... yummy!

White potatoes (or red, or even all purpose) 16 cups of peeled, cubed potatoes (about 1 inch or so)
thoroughly rinse the potatoes to get the starch off.

16 cups corn, frozen or fresh is fine, but you should blanch first if fresh as that helps to slow down decomp which does still happen when it is canned (just much, much slower). It also may help keep the broth from become cloudy with starches.

4 or 5 quarts chicken broth, well flavored. I prefer broth over stock for this

canning salt if desired (any salt will do, just no iodine or declumping agents in it)

2 stock pots seem to work well for this to keep the ingredients fairly evenly distributed

This is all pressure canned, so prepare as you normally would.

Melt the butter or fat in a large pot. Add the chopped onion and cook until translucent but do not caramelize them.

In the pot with the onions, put in potatoes and enough broth to cover. Heat until boiling (I like to tried to get things warmed through, but I am not trying to cook anything here)

If you feel that this needs some salt, put a little in each jar, or just flavor it in the pot. I always feel that potatoes need salt. It is a thing. You just can't salt them too much it seems (except for fries...)

In the other pot, put in corn and some more broth. Heat until..well.. hot.

Now all of the ingredients, including the broth, should be nice and hot.

I just layer the ingredients in quart sized jars. My regular recipe calls for 2 cups potatoes and 2 cups corn per batch, so I roughly put that much in. Then top off with broth. Leave a 1 inch headspace. Do the bubble thing and top off again.

Wipe the rims of the jars with a paper towel dipped in a bit of vinegar, then put on lids and pressure can for 85 minutes, following your pressure canning procedure.