Best wishes this holiday season, and we look forward to getting together in 2022!

MINNESOTA STATE FAIR

Photo: Andy Berndt
WILD RICE SHRIMP AND SAUSAGE CHOWDER

Servings: 10  |  Prep Time: 30 min.  |  Cook Time: 30 min.

- ¼ c. bacon grease
- 1 small onion
- 1 tbsp. minced garlic
- 2 sliced carrots
- ½ tsp. salt
- ½ tsp. pepper
- 1½ tsp. dried thyme
- 1½ tsp. dried parsley
- ½ c. unbleached flour
- 3 c. chicken broth
- ½ c. corn

- ½ lb. ground andouille sausage (if needed, remove casing to grind)
- 12 oz. cooked, peeled and deveined medium-size shrimp
- 2 c. cooked wild rice
- 2 c. heavy whipping cream

Heat bacon grease over medium heat in deep skillet (or cast iron pan).
Sauté onion and garlic until transparent. Stir in carrots.
Add salt, pepper, thyme, parsley and flour. Mix until thick and bubbly.
Add chicken broth, and boil over medium heat until sauce has thickened and carrots have softened.
Mix in corn, sausage and shrimp. Add wild rice. Simmer 5 minutes over low heat.
Over low heat, stir in heavy whipping cream. Heat through.
Garnish with fresh cracked pepper and serve.

A 2019 Minnesota State Fair blue ribbon winner by Christopher Vincent. This recipe was featured as a Recipe Card Roundup commemorative giveaway at the 2021 fair.