

## Sweet Potato Corn Chowder

1 tablespoon olive oil  
12 ounces kielbasa sausage, chopped  
1 cup chopped onion  
1 cup chopped celery  
1 tablespoon minced garlic  
1 1/2 teaspoons ground cumin  
1 1/2 teaspoons chili powder  
1 teaspoon Creole or Cajun Seasoning  
6 cups chicken broth  
16 ounces frozen whole kernel corn or 3 cups fresh kernels  
2 cups 1/2" cubes peeled sweet potatoes  
5 tablespoons flour  
1/2 cup water  
1 cup heavy cream  
Salt and pepper

In a Dutch oven, brown sausage in oil over medium heat for 5 minutes, stirring occasionally. Add onion, celery and garlic. Cook and stir for 5 minutes. Stir in cumin, chili powder and Creole seasoning. Cook and stir for 2 minutes more. Stir in chicken broth. Bring to boiling. Add the corn and sweet potato. Return to boiling, reduce heat and simmer, covered, about 20 minutes or until sweet potatoes are tender. Combine flour and water. Whisk into broth and cook until slightly thickened. Stir in the cream, season with salt and pepper and heat through.