



**RECIPE NAME:** Dilled Chicken Chowder

**FROM THE KITCHEN OF:** Lanie Becker Patterson '79

### INGREDIENTS:

1 Medium Onion chopped  
(1/2 C)  
1 Clove Garlic minced  
2 Tbsp Butter or Marg  
1/4 C Flour  
3 C Chick or Turk Broth  
1 1/2 C shredded Zucchini  
1/2 C shredded Carrot  
2 C cubed cooked Chicken or  
Turkey  
1 C light Cream (1/3 Cream &  
2/3 milk)  
1/4 C snipped Parsley  
1 tsp dried Dill  
1 tsp Salt  
1 tsp Pepper

### INSTRUCTIONS:

Saute onion and garlic in butter. Stir in flour, salt and pepper. Add broth. Cook and stir til bubbly. Add zucchini and carrot. Cover and simmer 10 minutes. Add remaining ingredients and heat through.

Serves 6. Takes about 35 min to make if broth and meat are already done.

**Additional Notes:** This works well with Turkey also.

