

Fall 2025 Recipe



West Bloomfield Roasted Root Vegetable Chowder Yield 1 Gallon

Onion Broth

Onion, Yellow, diced 2 Large Onions, Diced
Garlic, Chopped 2 tbsp
Oil (Cooking Fat of Choice) 2 tbsp
Salt To Taste
Pepper To Taste
Bay Leaf 1 Leaf
Broth/Water 4 quarts

Roasted Root Vegetables

Oil (Cooking Fat of Choice) 2 tbsp (Split)
Potato, Russet/Yukon, diced 4 lbs.
(separated)
Sweet Potato, Diced 1 lbs.
Rutabaga, Diced 1 lbs.
Turnip Diced 1 lbs.



Jesse Almodovar, Chef Manager
Andrea Grobe, Food Service Director



West Bloomfield Roasted Root Vegetable Chowder Recipe

1. Cut all of your vegetables (Diced Onion, Chopped Garlic, & Diced Root Vegetables)
2. Preheat Oven to 350 Degrees.
3. On medium heat pour oil into a hot 8-quart heavy bottom cast iron or stainless-steel pot to sauté the onions. Stir occasionally for 15-20 minutes until translucent.
4. Add garlic and sauté until the garlic is fragrant and begins to stick to the bottom of the pot, 5-10 minutes (depending on size of chopped garlic.)
5. Here is where you would add any additional dried spices toasting for a moment before the next step to awaken the spices and continue to build flavor.
6. Add water and bring to a boil, then simmer until Root Vegetables are cooled from cooking.
7. While onion broth is simmering, coat your choice of potatoes (Russet/Yukon) with 1 TBS oil and season to your liking with salt and pepper (herbs and spices can also be used on potatoes). Roast at 350 degrees for 10-15 minutes or until tender. Set aside to cool.
8. While potatoes are roasting, coat your remaining root vegetables with 1 TBS oil and season to your liking with salt and pepper (herbs and spices can also be used on potatoes). Roast at 350 degrees for 10-15 minutes or until tender. Set aside to cool.
9. Once root vegetables are cooled, combine $\frac{1}{2}$ to $\frac{2}{3}$ of roasted potatoes to the onion broth and blend. Use a stick blender or blend in batches.
10. Add the remainder of the roasted root vegetables to your chowder and enjoy!

Chef Tips

- Never blend a full blender with hot ingredients! (Think Volcano - a lesson hard learned)
- Use an immersion blender or blend in batches until the desired consistency.
- Feel free to add portions of the other root vegetables to thicken your chowder too.
- I like thick chunky soup, however adding roasted root vegetables and even some heavy-duty greens to this onion broth is completely acceptable and encouraged!
- As a father, I try to sneak in veggies where I can without destroying the trust we build with our children!
- Cooking is Looking - The above recipe is a guide, and discretion should be used if ingredients need to be cooked longer or less, this is a good guideline to follow with all recipes!
- Freeze the leftovers! Using a slotted spoon, divide the remaining chunky vegetables evenly into freeze safe containers or bags then pour soup in equally.
- This recipe can be successful in a crock pot as a set it and forget it approach. Take out half the veg, blend the remaining chowder then return the remaining veg to a thickened chowder.
- Enjoy this recipe - may it bring you and your children closer through the simple, timeless act of sharing a meal together.