



Travel to a Bed & Breakfast in Vermont

Breakfast Corn Chowder with Poached Eggs

An award-winning dish from Vermont's Rabbit Hill Inn

Ingredients:

- 1 Tablespoon olive or avocado oil
- 1/4-pound bacon, diced
- 4 cups vegetable stock
- 3 cups red potato, small dice
- 1 onion, small dice
- 1/2 cup celery, small dice
- 1 cup fennel, small dice
- 1 cup fresh or frozen cooked corn
- 1/4 cup red bell pepper, small dice
- 2 teaspoon fresh rosemary, minced
- 3 Tablespoons all-purpose flour
- 2 cups light cream
- salt & pepper to taste
- 1 poached egg per serving (2 for restaurant serving)
- 1 slice toasted baguette per serving
- 1 to 2 slices cooked bacon per serving, chopped or slices

Garnish: chopped bell red peppers, chives as desired

Directions:

- Add oil and diced bacon to your favorite soup pot. Dry out the bacon (cook out the fat) until crisp.
- At the same time, in a separate pot, add veg stock and potatoes. Bring to simmer and cook until potatoes are just tender.
- When diced bacon is just crisp, add onions, celery, and fennel. Cook until tender. Then add corn, red pepper, and rosemary. Stir and remove from heat. Sprinkle flour over vegetables, stir again.
- At this point, add the “just tender” potatoes and vegetable stock to the vegetable mixture. Return to heat and slowly bring to a simmer while stirring. Add light cream, season with salt and pepper. Bring back to a simmer. Do not boil the cream chowder.
- To serve: Ladle chowder into a warmed bowl. Place the toasted baguette across the top of the chowder, and gently place poached egg or eggs on top of the toast. Garnish with bacon pieces, minced red pepper and chives or serve with two warm slices of bacon. Chef Phyllis likes to drizzle the top of the eggs with rosemary oil (olive oil infused with rosemary) for extra flavor. Serves 4 to 6

Recipe by: Rabbit Hill Inn; The received awards from *Travel & Leisure Magazine* in 2019, 2020, 2021, 2022, Best Resort Hotel in the Northeast, and *Readers’ Choice Awards*, For More Information See:

USA Today featured this Breakfast Chowder and Eggs recipe as one of “**Six Award**

Winning Breakfasts”.

<https://www.rabbihillinn.com/>

How to Make the Recipe:

<https://www.youtube.com/watch?v=YTgEeDkbIYM>

This hearty, delicious, yet unique winter dish is a huge hit at Rabbit Hill Inn, an award-winning country inn in the Northeast Kingdom of Vermont.

About the Recipe: On the way to work at Rabbit Hill Inn one very cold morning, Pastry Chef Phyllis crafted the concept of this heavenly signature breakfast dish. This hearty, delicious, yet unique poached egg, nestled on a bed of corn chowder, became a huge hit! By eliminating the bacon, it makes a great vegetarian breakfast dish.

About History about Rabbit Hill Inn:

It was the late 1700s. and Samuel Hodby knew that his land in Lower Waterford, Vermont was the mid-way point on this major trade route. Travelers, tired by the 18-day round trip, needed a place to buy provisions, enjoy a bit of ale, and rest their weary bodies. Thus started the tradition of hospitality in what was to become Rabbit Hill Inn and in what was then called the Samuel Hodby Tavern.

Today, this award winning 19-room bed and breakfast in Northern Vermont offers a luxurious and affordable New England vacation destination that caters to adult getaways, relaxing escapes, honeymoons, celebrations, and fun-filled vacations.