

SWEET SUMMER CORN CHOWDER



Ingredients:

4 Ears of corn, ends trimmed, remove 3-5 layers of husk but leave the corn in the husk

2-3 T Oil, neutral vegetable or olive oil

1 Onion, medium, diced (about 1 ½ C)

1-2 Cloves of garlic, minced (about 2 tsp)

2 Carrots, scrubbed and cut into small dice or on the diagonal, (about 2 C)

2 Stalks of celery, diced (about 1 ½ C)

1 Jalapeno or serrano chili, seeded (or not, if you like the heat) and finely diced (can substitute Anaheim or Poblano chili, grilled, peeled, seeded and minced)

2-3 Potatoes of your choice, diced (3 -4 C)

1 ½ - 2 quarts of water

2 C Whole Milk

1 C Cream

1 Bay leaf

3 springs of fresh thyme (substitute 1 pinch of dried thyme)

½ tsp Fresh dill, minced (or substitute parsley)

2 Roma tomatoes, cut into ¼ inch small dice

Salt and black pepper

Method:

Grill the corn on an outside grill or on an inside stovetop grill until the husks are black and charred. The corn kernels will not be charred, Cool until corn is cool enough to handle, then husk and cut the corn kernels off of the ears. Save 2 of the corn cobs, discard the husks.

Heat a soup pot large enough to accommodate a gallon until hot. When the pot is hot, add 2 T of oil and heat until the oil shimmers across the bottom of the pot and add the diced onions. Stir and add a pinch of salt for 2-3 minutes or until the onions are translucent. Add the garlic, celery, jalapeno, and carrots. Stir together and add another pinch of salt and ¼ tsp of black pepper. Cook over low heat for 5-6 minutes until the vegetables are soft. Add the potatoes and another pinch of salt and stir together. Cook for another 3-5 minutes and add just enough water to cover the vegetables by one inch. Break the corn cobs in half and add to the soup. Add the whole (or

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dried) thyme and the bay leaf and bring to a low simmer over medium heat. When the soup is simmering, add the milk, corn kernels, and tomatoes, season with ½ tsp of salt.

When the soup is simmering and the potatoes are tender, add the fresh dill and cream and taste for salt and pepper. When the potatoes are cooked to your liking, remove the corn cobs, thyme stems, and bay leaf and the soup is done! Serve with your choice of hot sauce on the side and some grilled bread rubbed with garlic and olive oil.