



## **CORN CHOWDER SOUP**

**BY Caterina Romano's kitchen**

### **INGREDIENTS**

6 fresh corn stalks  
4 tbsp of unsalted butter  
1 diced sweet onion  
6 cups of corn kernels  
1 bouquet of thyme  
1 lb. of fingerling potatoes.  
8 cups of corn stock  
1 cup of homogenized milk  
½ tsp of ground pepper

### **DIRECTIONS**

- Remove Corn kernels from husks using a sharp knife & set aside.
- In a pot with 10 cups of water, place the husks in and cook for 45 minutes. Save 8 cups of corn vegetable stock. Discard the corn husks.
- Parboil the potatoes for 10 minutes. When cool cut them into 1" pieces.
- In a large saucepan, melt the butter over low heat. Add the diced onion, a pinch of kosher salt & cook stirring occasionally until the onion softens. Add the corn kernels & the bouquet of thyme. Saute for 20 minutes.
- Add the potatoes & cook for an additional 15 minutes. Remove the thyme bouquet & add 6 cups of the vegetable corn stock. Bring to a boil, season to taste & cook for additional 5 minutes.
- Transfer ½ of the soup into a separate container.
- Using an immersion blender, mash the soup to your preferred consistency.
- Add the reserved soup back to the pot.
- Add the homogenized milk, ½ tsp of black pepper, cook for 10 more minutes and the soup is ready.