



## INGREDIENTS

4 tbsp of unsalted butter  
1 diced sweet onion  
6 cups of fresh corn kernels  
Bouquet of thyme  
1 lb. of fingerling potatoes  
6 cups of vegetable corn stock  
1 cup of homogenized milk  
½ TSP of black pepper



## CORN CHOWDER

By Caterina Romano's kitchen

## DIRECTIONS

1. In a Dutch oven over medium heat, melt the butter.
2. Add the onion, season with salt & pepper and sauté for 10 minutes.
3. Prepare the corn kernels by cutting them from fresh corn husks.
4. Add the corn kernels to the onions and sauté for 25 minutes.
5. To prepare the corn stock, bring a pot of salted water to boil. Add the corn husks and cook for ½ hour.
6. Parboil the potatoes for 10 minutes. When cooled, cut into small cubes.
7. Add the bouquet of thyme and the potatoes. And cook for 15 minutes.
8. Remove the thyme bouquet and add the vegetable stock.
9. Bring to a boil, reduce heat to low, cover and simmer stirring frequently for 5-10 minutes.
10. Reserve half of the soup to a separate bowl.
11. Using an immersion blender, puree the soup to your desired texture. Add the other half of the reserved soup.
12. Add the milk and pepper. Simmer for 10 minutes.
13. Cool slightly and serve.

**ENJOY THE CORN CHOWDER**