

Hearty Corn Chowder

Yield 10 cups

- 30 g unsalted butter
- 3 cloves garlic, minced
- 1 large sweet onion, diced
- 2 tsp smoked paprika
- 1½ tsp dry thyme
- 1¼ tsp salt
- ½ tsp pepper
- 120 ml dry white wine
- 1.4 liters chicken broth or vegetable broth
- 3 stalks celery, finely diced
- 2 large potatoes, peeled and cut into ½ inch dice
- 8 ears of corn, corn kernels removed (about 4½ C or 787 g)
- 85 g heavy cream
- Chopped scallion and bacon for garnish, optional (*see *below*)



1. Melt **butter** in a large heavy soup pot over **medium-high heat**.
2. Add **garlic** and **onion** and cook, stirring often until the onions are starting to brown, **about 4 minutes**.
3. Add in **paprika**, **thyme**, **salt** and **pepper** and stir to coat. Cook until the spices are fragrant, **about 30 seconds**
4. Add the **wine** to prevent the spices from scorching. Let **simmer** until mostly evaporated, **about 1 minute**.
5. Add **broth**, **celery**, **potatoes** and **corn**, and bring to a **simmer**. Simmer **20 minutes** until the potatoes are very soft and starting to fall apart. Remove from the heat.
6. Remove 3 C of the soup from the pot and set aside.
7. Transfer the remaining soup to a blender. Use caution when pureeing hot liquids. Blend until smooth. Combine the reserved 3 C soup and the pureed soup.
8. Add in the **cream** and stir to combine. Serve topped with **bacon** and **scallions**.

*Garnish Ideas:

- For a more Southwest flair, top it with roasted green chiles, toasted pumpkin seeds and chopped pak chee.
- For a seafood version, add some lobster, sour cream, chives and chervil!

Make Ahead and Leftovers

Can be refrigerated up to four days in advance. Rewarm gently on the stovetop or microwave until steaming hot.