

Creamy Corn and Green Chile Soup

Yield: 1 gallon

Ingredients:

3	cups	Corn kernels, frozen
1	each	Green Anaheim or Poblano or other desired or combination of chiles, charred, skin removed and small diced, amount is also dependent on heat of peppers
1	fl oz	Unsalted butter
2	cups	Chopped Spanish onion
1	tbsp	Minced garlic
2¾	cups	Canned plum tomatoes, drained, and chopped
2½	qt.	Chicken or vegetable stock
		Kosher salt and sugar to taste
2¾	cup	Heavy cream

Garnish

Pico de Gallo:

1	lb	Plum tomato, peeled, seeded, chopped
2	oz	Red onion, chopped
1 ½	fl oz	Lime juice
1	tbsp	Cilantro, chopped
		Salt & pepper

Method

1. Place the butter and some vegetable oil in saucepot then add sweet corn in stages so able to lightly caramelize the kernels. Add more corn as it gets some color then add onion, garlic, and chiles in a saucepot and sweat them over low heat, stirring occasionally, until soft.
2. Add the tomato and cook until almost dry.
3. Add the chicken or vegetable stock then bring to a simmer. Add the heavy cream and allow to simmer gently until the flavors are melded.
4. Adjust seasoning with salt, freshly ground black pepper, and a little sugar if needed.

For the Pico de Gallo:

Combine all ingredients and allow to meld together.