

Sweet Corn Soup
Recipe by Joe Papach
The Harvey House Restaurant, Madison Wisconsin
From The Wall Street Journal, September 25-26, 2021
"Slow Food Fast," by Kitty Greenwald

Time: 20 minutes

Serves: 4

Ingredients

10 ears of corn, shucked, plus 1 cup freshly cut corn kernels

2 tablespoons olive oil

1/2 cup diced Vidalia onion

1 cup chicken stock

Chives or scallions, thinly sliced, to garnish

Preparation

1. Slice kernels off cobs and transfer to a blender. Purée corn to form a liquid, 1-2 minutes or more, depending on how powerful your blender is.
2. In a medium pot, heat oil over medium-high heat. Add onions and sweat until translucent, about 2 minutes.
3. Add 1 cup corn kernels and continue to cook until corn softens, but onion take on no color, about 2 minutes.
4. Pour in juiced corn and stock. Bring to a boil and simmer, stirring occasionally, until liquid thickens and flavors meld, about 6-8 minutes.
5. Carefully transfer hot contents with lid and wrap top in kitchen towel to avoid splashing. (Work in batches if necessary.) Purée until soup is completely smooth, about 2 minutes. Ladle soup, warm or chilled, into bowls garnish with chives.