

White Corn Chowder

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"A Sophisticated Dinner for Summer Entertaining"

By Laurie Glenn Buckle

Recipes from Lyn Heller

If fresh white corn is unavailable, canned white corn can be used.

8 servings

2 quarts water

7 ears fresh white corn, husked (pale inside husks reserved)*

¼ cup (1/2 stick) unsalted butter

1 onion, finely chopped

¼ cup all purpose flour

3 cups whipping cream

¼ teaspoon sugar

¼ teaspoon ground red pepper

Salt and freshly ground white pepper

Roasted Peppers

1 red bell pepper

1 yellow bell pepper

Fresh cilantro leaves

Bring 2 quarts water to boil in large saucepan. Cook corn cobs and husks 1 minute. Remove cobs and reserve. Reduce heat and simmer husks 30 minutes. Strain liquid. Boil to reduce to 4 cups if necessary. Cut corn from cobs. **Donna Note: I misread the recipe, so I cut the kernels off the cob first and boiled both the corn cobs and husks for 30 minutes. I think I got a richer corn taste from this method.**

Melt butter in a heavy 4-quart saucepan over medium heat. Add onion and cook until golden brown, stirring occasionally, about 8 minutes. Add flour and stir 3 minutes. Mix in corn cooking liquid. Boil 5 minutes, stirring frequently. Reduce heat and simmer 30 minutes to blend flavors, stirring occasionally. Add cream and simmer until slightly thickened, about 30 minutes. Add sugar, ground red pepper, salt and white pepper. Cool to room temperature. Refrigerate 4 hours. **Donna Note: I reserved 3-3/4 cup of the corn kernels, but the balance, I pureed in a food processor and added that with the cream. Again, I was enhancing the corn flavor.**

For peppers: Char peppers over gas flame or under broiler, turning occasionally, until skin blackens. Wrap in plastic bag and let stand 10 minutes. Peel and seed peppers; rinse if necessary. Cut into thin strips. **Donna Note: Optional, I eliminate the roasted pepper garnish and cilantro.**

Just before serving, bring soup to simmer. Stir in 3-3/4 cups corn kernels and simmer until hot. Garnish with roasted pepper strips and cilantro

If white corn is unavailable, use husks from yellow corn for stock and three 12-ounce cans white corn for kernels. Do not parboil canned white corn. **Donna Note: In the past I have purchased white corn in the summer and blanched the ears. I cut the corn off the cobs and freeze for use during the winter. With the husks, I made the stock and froze that. During the cold winter months, I would pull both ingredients from the freezer and make the soup for a taste of summer.*