

sweet corn chowder

serves 4

Corn season is coming to a close, but it's not over yet! (And don't worry – even when the farmer's market runs out, frozen corn will make a dang fine replacement in this chowder.) I'm really thrilled with how this gently spiced, coconut milk-based corn chowder recipe turned out. I hope you love it as much as I do.

ingredients

- 3 ears of corn, kernels removed from cob with a knife (about 3 cups corn kernels), cobs reserved
- 4 cups broth
- 1 Tbsp soy sauce
- 5 sprigs fresh thyme
- 2 Tbsp butter (split)
- 4 oz pancetta (or thick cut bacon), cubed
- 2 medium russet potatoes, peeled & cubed
- 1 shallot, finely diced (split)
- 2-3 garlic cloves, minced (split)
- 1 jalapeño, chopped (split)
- 1/2 tsp nutmeg
- 2 tsp dried mustard powder
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 can coconut milk
- handful fresh parsley, chopped
- 1 tbsp red wine vinegar
- salt & pepper

notes

If you've never cut the corn kernels off a cob before, don't cut too close to the cob or you'll also get the glume (the less pleasant, tougher bit that holds the kernel to the cob).

preparation

1. Add cobs, broth, thyme, and soy sauce to a sauce pot and boil together (at least 10 minutes boiling time).
2. Meanwhile, in a large pot (the pot we call "big boy" in our house – a nice deep and wide stock pot) cook pancetta in 1 Tbsp butter until cooked and starting to get crispy. Remove half the pancetta and set aside.
3. To the remaining pancetta, add potatoes and cook 5 min, seasoning with a pinch of salt and pepper. Next, add all but 1 tbsp of the shallot plus half of the jalapeño and cook another 3 minutes, then add half the garlic and half a cup of the corn kernels plus the spices (nutmeg, mustard, coriander, cumin). Once garlic is no longer visibly raw, add half a cup of coconut milk and mix.
4. Strain cob liquid into the pot and bring to a boil, then simmer until the potatoes are tender, about 10-15 min. Add 1.5 cups of corn kernels and remaining coconut milk and cook on medium-high heat another 10 min.
5. Meanwhile, heat the 2nd Tbsp of butter in a frying pan, add the remaining shallot, garlic, and jalapeño, and cook 2-3 minutes. Add the remaining cup of corn and season with salt and pepper. Sauté this mixture for 2-3 min, then add the tbsp of red wine vinegar and continue cooking another 2-3 min. Finally, add the reserved pancetta and heat through.
6. While the pancetta and corn mix finishes, use an immersion blender to blend your chowder to desired consistency – I recommend blending thoroughly, but to each their own corn chowder.
7. Serve bowls of soup topped with the sautéed corn and pancetta mixture, fresh cracked pepper, and fresh parsley. Pair with a side of crusty bread and enjoy!