



### Herbed Corn Chowder

*When summer and early corn is abundant, try this delicious Corn Chowder, with yellow bell pepper to enhance the flavor and color, and fresh herbs for a little culinary sophistication!*

Active Time: 40 minutes

Total Time: 50 minutes

Yield: 4 dinner bowls, 6 to 8 first course soup bowls

#### Ingredients:

6 ears of fresh corn, cut off kernels to make 4 cups of kernels only (white or yellow)

1 lb. Yukon Potatoes (mini quarter size, or cut into small cubes)

1 quart Vegetable Stock

1 large onion, white, finely diced

1 large leek, cut from white part, plus one inch of the green (cut along center, fan out layers and run under the water first, to release sand or dirt before you cut them)

1 large yellow bell pepper, diced

2 cups Whole Milk

2 Basil stems, remove leaves (purple if available, but green is good too)

8 Chives

1 Bay leaf

4 English Thyme stems

1 ½ teaspoons *HH Basil & Pepper Salt* (or sea salt)

½ teaspoon freshly ground pepper

4 tablespoons butter

1 tablespoon olive oil

1. On low heat, melt 2 tablespoons of butter and 1 tablespoon of olive oil in a large soup pot or Dutch oven. Quickly add onion, leek, bay leaf and thyme into the pot. Cover and cook for 10 minutes until onions and leeks are soft (stir occasionally).
2. Remove Bay leaf and Thyme stems, discard or compost.
3. Add the stock, potatoes, salt, and turn up heat and bring to a boil.
4. Once boiling, reduce heat to a simmer, having the pot lid partially covering the pot for about 20 minutes or until the potatoes are tender to a fork.
5. While the soup is simmering, place the bell peppers, and 2 tablespoons of butter in a small skillet and cook at low heat for 10 minutes. Add a tablespoon of water if they begin to brown, you just want them to slowly cook through and retain their color.
6. Once the peppers are done, add them to the soup pot.
7. Add the corn and cook for 5 minutes on medium heat. Then reduce to a simmer.
8. Add milk and stir in soup, do NOT allow the soup to boil with the milk in it. Once it begins to simmer, turn off heat and the soup is done!
9. Thinly slice the basil and chives, and add ½ to the soup pot then stir. Use the other half as garnish on top of the soup in the serving bowl.

# HH HOLLIE'S HOMEGROWN



Ingredients List



Serve soup with herb garnish

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