

RECIPE



Chilled Corn Soup with Crème Fraîche and Chili Oil Honey

Ingredients

3 ears of corn, shucked	4 ½ cups water
1 medium onion, chopped	1 cup of crème fraîche
1 garlic clove, finely chopped	½ cup local honey
2 tablespoons unsalted butter	¾ to 1 teaspoon of chili oil
1 large to medium russet potato, peeled, cut into medium size cubes	

Cut kernels from cobs with a sharp knife, then cut cobs into thirds.
Over medium heat, sauté onion and garlic in butter with ¼ teaspoon salt in a large saucepan. Keep an eye on the pan and stir until onion is softened, about 5 minutes. Add corn, cobs, cubed potatoes, water, 1 teaspoon salt, and ½ teaspoon pepper and simmer, uncovered, 20 to 25 minutes. Discard cobs, then purée corn mixture in batches in a blender until very smooth (or use an immersion blender right in the pan)...be careful when blending hot liquids.
Chill until cold, at least 1 hour.
Mix the honey and chili oil together...taste to your liking.
Ladle soup into bowls and serve with a small dollop of crème fraîche and a little drizzle of the chili oil honey.

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