

Roasted Poblano Corn Chowder

Kitchen Tour 2018

4 large poblano pepper

1 tbsp. butter

1 med. Onion chopped

4 garlic cloves minced

4 c. peeled potatoes

8 c. vegetable or chicken broth

1 $\frac{1}{2}$ tsp. ground cumin

1 tsp. dried thyme

1 tsp. salt

4 cups fresh roasted corn kernels

1 c. half and half

Black pepper to taste

Chopped fresh cilantro

Avocado slices

Bacon if desired

Lime slices

*Blacken all sides of the poblano peppers directly over a flame on a gas stovetop, or place peppers on a large cookie sheet and roast under the broiler, turning to get each side blackened. Place peppers in a bowl and cover with a clean towel to sweat the skins. When they are cooled use your fingers or a paper towel to remove the skins and discard them. Cut them in half, destem, and deseed. Roughly chop the peppers and set them aside.

*Grill corn in husks on the barbecue for 25-30 minutes until grill marks are very evident. We did not soak them first. Let them cool, cut off the stalk end and peel from the top. Remove corn from cobs and save in a bowl. There should be about 6 cups.

*In a large pot, melt the butter over medium heat, you may add more butter if you like, then add onion and garlic and sauté. Add potatoes, broth, cumin, thyme and salt. Lower heat and bring to a simmer. Cook until potatoes are soft but not falling apart. Add fresh corn and cook for another 5 minutes. Add the chopped peppers.

*Blend the soup to make a thick base then stir or blend in the half and half. If you feel it is too thick add broth or more half and half. We liked it less thick at the Kitchen Tour.

*Pour the soup into bowls and garnish to taste.