



### **Chipotle Corn Chowder**

*This hearty soup is the perfect segue from summer to autumn, making use of those last fresh ears of corn at the farmer's market. The chipotle and chorizo sausage add a subtle, smoky heat and spice combination that is a perfect foil for the soup's creamy richness. You can also substitute frozen corn if winter leaves you yearning for a belly-warming bowl of goodness.*

Serves 4

### **Ingredients**

4 tablespoons unsalted butter  
2 small chorizo sausages (dried)  
3 1/2 cups fresh corn kernels (can substitute frozen)  
1 large onion, finely chopped  
1 garlic clove, finely chopped  
1 1/4 cups chicken stock  
2 1/2 cups heavy cream  
1 (or more) chipotle pepper, canned, packed in adobo sauce  
1/2 teaspoon ground cumin  
Salt  
Cilantro, chopped, for garnish

### **Preparation**

Melt the butter in a sauce pot over medium-low heat. Add the chorizo and corn, turning to coat. Cook for about 15 minutes until the mixture starts to brown slightly. Add the onion and garlic, stirring frequently, until the onion is soft and the mixture begins to stick.

Remove from the heat, add the chicken stock and scrape the bottom of the pan to loosen the caramelized pieces. Using an immersion blender, blend some or all of the mixture, depending upon your preference, for a chunky or smooth puree.

Add the cream and place the pot on medium-low heat. Bring almost to a boil (when bubbles start to form around the edges of the pot). Season with a pinch of salt and allow the soup to bubble gently until it is reduced by about 1/4.

Finely chop the chipotle pepper into a mash and add a tablespoon at a time to taste. Continue cooking for 5 more minutes.

Serve with chopped cilantro as a garnish to add a citrusy sparkle of flavor.

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