

Chef Larry's Corn and Pepper Chowder

Yield: 8 - 10 Servings

Ingredients:

2 oz. Butter
2/3 cup Onions, diced
2/3 cup Celery, diced
1/3 cup Green bell pepper, diced
1/3 cup Red bell pepper, diced
1 cup Corn kernels
1/3 tsp. Thyme leaves
1 each Bay leaf
2/3 cup Flour
1 qt. Chicken or vegetable stock
2 cups Potato, peeled, cut into small dice
2/3 cup Heavy cream
2 – 3 dashes Worcestershire Sauce
2 – 3 dashes Tabasco Sauce
to taste Salt
to taste Fresh ground black pepper
to garnish Minced chives or scallions

Method:

In a large soup pot, melt butter. Add onion, celery, peppers, corn, thyme and bay leaf; cook for 3 - 4 minutes. Add flour and stir to create a "roux". Cook "roux" for 3 minutes, while stirring. Add chicken or vegetable stock and bring to a simmer. Add potatoes. Reduce heat and continue to simmer (soup will begin to thicken). Allow soup to simmer 20 - 25 minutes over low heat, stirring regularly. Stir in cream, Worcestershire Sauce and Tabasco Sauce. Season with salt and pepper. Place soup in warm bowls or in a soup tureen. Garnish with minced chives or scallion. Serve with a crusty French bread.