

Roasted Corn Chowder with Bacon and Poblanos



Ingredients

4 slices of bacon, smoky flavor preferred
½ white or yellow onion, diced small (about 1 cup)
1 Idaho potato, washed well, and diced small (about 1 ½ to 2 cups)
1 large clove garlic, minced
¼ cup flour
3 cups chicken or vegetable stock
2 cups of fresh corn (about 6 ears of corn) (save the cobs!)
1 cup half and half
kosher salt
ground black pepper
1 small poblano pepper
fresh parsley or cilantro for garnish

Procedure

1. If using fresh corn, cut the corn from the cobs, and then scrape the juice from the cobs and add to the corn. Combine the cobs and stock in a large pot, and bring to a simmer. Simmer for 10-15 minutes to make a corn stock.
2. Preheat oven to 400°F. Lay the corn out in a flat layer on a baking pan. Roast corn, stirring frequently until some pieces are starting to turn brown, or as desired.
3. Dice up bacon and place in a 4-quart saucepan. Turn heat to medium, while stirring bacon very frequently. Cook until bacon is crispy. Remove bacon from pan with a slotted spoon onto paper towels to drain, and turn heat to low. Remove all but 4 tbsp. of bacon fat if needed.
4. Add onion and garlic to bacon fat and sauté until soft. Add potatoes and sauté for one minute, until well coated in bacon fat.
5. Add the flour, and stir and cook for 1 minute.
6. Add the corn, and stock and cook until potatoes are tender, but not mushy. Season to taste with salt and pepper.
7. Roast the poblano pepper directly on the grill, or on the flame of a gas burner, or under a broiler, turning until skin is all black on all sides. Remove from heat, and place under a bowl upside down, to steam as it cools down. When cool, use a paper towel to brush off the black skin. Cut in half and remove the seeds. Cut into small dice.

8. When potatoes are tender, add the half and half, bacon, and poblano. Remove from heat and stir well.
9. Adjust seasoning. Garnish with fresh herbs.

Yields about 2 to 2 ½ quarts

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