

Creamy Corn Soup



Ingredients

3 cups Florida Sweet corn, cut off the cob, and scraped (about 4 ears)
2-3 cups milk
2 tbsp. unsalted butter
¼ cup diced white or yellow onions
2 tbsp. flour
1 tsp. kosher salt
1 cup heavy cream
ground black pepper
sliced green onions for serving
cream for garnish

Procedure

- 1 Melt butter in an 8-qt. saucepot. Add corn and butter. Sauté for 3-4 minutes until onions are tender. Add flour. Stir in and sauté for another minute.
- 2 Add 2 cups milk. Bring to a simmer over low heat, while stirring frequently. Simmer until thickened, about 20 minutes.
- 3 Add salt and pepper to taste.
- 4 Puree soup until smooth, using a stick blender, or alternatively, move to a stand blender, and puree only 1 cup at a time. If it is too thick, add the remaining milk.
- 5 Pour soup into a fine meshed strainer, and work through into a clean pot. Discard solids, or save for a filling in a casserole or pasta.
- 6 Add heavy cream. Slowly reheat soup over low heat while stirring.
- 7 Adjust seasoning.
- 8 Serve with thinly sliced green onions, and drizzled with cream.

Yields approximately 6 cups of soup.

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