

SPRING CHOWDER

Ingredients

2 pounds Gold potato,
peeled & cubed- about
4 Cups

4 ounces Ramps, rinsed
& peeled

8 ounces Corn kernels,
about 4 fresh ears

2 Tablespoons Blended
Oil

½ Cup White Wine,
optional

4 Cups Corn broth, or
Clam juice, or
Vegetable Stock

1 teaspoon Celery Salt

¼ Cup Cream, optional

Directions

Remove kernels from fresh corn and set aside. Use the back of a knife to squeeze out the remaining corn and “milk” into a saucepan by scraping down the cob and place scraped cobs in saucepan and cover with water.

Bring to a boil and then reduce heat to a simmer for 30 minutes to make corn broth. Strain and reserve until needed.

Remove the green ramp leaves and set aside. Slice the white and pale purple stems crosswise and then cook in a soup pot in oil for a minute over medium heat. Increase heat to medium-high, add corn and cook for a further 4 minutes, stirring occasionally.

Before the mixture begins to brown and stick, pour in wine if using along with broth, celery salt and potato cubes.

Maintain a medium simmer for about 8 minutes so that potatoes are tender but not too soft. Stir in cream and taste for seasoning.

To serve, chop ramp leaves and sprinkle over bowlfuls of Spring Chowder.