

SUMMER CORN CHOWDER

A traditional Chowder has a base of rich & comforting Béchamel that creates a very thick & warming base to construct a Winter soup usually featuring seafood (clam) or corn. This version is much lighter for a cooler Summer-time evening yet has all the flavor and appeal without the heaviness. Also, it is important to use red potato for this recipe as the waxiness allows the potato to hold its' shape even when fully cooked. Corn & potato pair wonderfully with Truffle and so I have enhanced the flavors here with Hepp's Black Truffle Salt; use Kosher Salt if you do not have any Truffle Salt on hand, and season gradually! Pair this soup with fresh salad & garlic bread and sit out on the patio to enjoy as the sun goes down.

Ingredients

1 medium Candy Onion
2 3 Peppers, any variety, about 12- 14 ounces
2 large ears of Corn, kernels removed
1 Tablespoon chopped Garlic, about 2 large cloves
1 ½ pounds Red Potato, about 4 medium
4 Cups Water
1 Cup Cream
1 2 Tablespoons Hepp's Black Truffle Salt
3 Tablespoons Grapeseed Oil

Directions

Dice onion & peppers into ¼ inch pieces. Chop potato into ¼ inch cubes and set aside.

Heat oil in a large saucepan or Dutch oven over high heat until shimmering and then add the onion and pepper as well as corn kernels.

Stir well and continue to cook for 2 3 minutes. The corn sugars will begin to be released from the corn and there should be little golden edges on the onion but no more color you do not want the vegetable to start getting too brown and sticking as this will detract from the brightness of the result.

At this time, add the garlic and stir until fragrant. Pour in water and then diced potatoes before bringing to a simmer for 15 20 minutes, depending on size of potato.

When potato is cooked, add the cream and simmer for another 5 minutes. Season with truffle salt to taste (you will need a good bit of salt!)

Garnish with sliced fresh Jalapeño to serve.