

Smokey Bacon and Farmers Market Corn Chowda

Ingredients:

5-6 slices of smokey bacon (I use Fatted Calf's Bacon or Niman Ranch's Applewood smoked)
1 small sweet onion
2 Shallots- sliced thin
2 T Flour
4-6 Ears of Corn (remove corn kernels from cob or thaw your frozen summer corn kernels)
Salt, Pepper (to taste)
1 cup of Whole Milk (I use Strauss' organic milk)
1 pint of half and half (I choose to lighten the soup up with Strauss', but feel free to use their heavy cream)
A handful of fresh basil leaves
A dash of Cayenne Pepper or Hot Hungarian Paprika
(Serves 4-6)

Equipment:

large sauté pan, which must be large enough to contain entire soup in the end.
Wooden spoon
Whisk
If removing kernels from cob: a large bowl and a knife

Instructions:

In saute, cook bacon over a medium flame and render slowly.

Remove kernels of corn from cob by sliding knife from the tip to the base, under the kernels to loosen and extract them. Do this over a bowl to make sure you catch the juice from the cob as well. Scrape the cob GENTLY from the tip to base as well to get all the good stuff. Set aside.

When bacon begins to crisp, add the onions and allow them to sweat alongside. When the onions are glossy and limp, add the shallots. Cook for 1 to 2 minutes, stirring.

Stir flour into the mix and cook briefly, just to cook out the flour's taste. Whisk in milk and lower heat to low. Cook for just a minute to reduce milk.

Add half and half and slowly reduce a few minutes. Add corn and after cooking a couple more minutes, remove from heat, allow to stand, then check for seasoning- adding salt, and pepper to taste. Add chopped basil and serve in warm bowls.

Enjoy! -Amanda Tuttle

Buy locally when possible!