

A long held family favourite with some minor modifications made over the years.

We love it and we hope you do too. Couple of notes to make before you get to makin' it.

Timing is everything... the longer this soup gets to simmer on low, low - the better it gets.

It is in NO way low-cal.... embrace your inner Julia Child and believe in butter!!!

Soups

Cozy Corn Chowder

like a hug in a bowl

A real favourite around the Municipality

be sure to order it when your out and

make it when you're home!



(makes 8 - 10 servings)

INGREDIENTS

1 cup of butter
1 small carrot, finely diced
1 clove garlic, minced
3 cups corn kernels, fresh or frozen
1 cups half-and-half
Pinch freshly grated nutmeg

1 small onion, diced
1 small celery stalk, diced
1/2 cup all-purpose flour
3 cups chicken stock
1 cup milk
Kosher salt and freshly ground black pepper

DIRECTIONS

Melt 1 stick of butter in a large saucepan over medium heat. Add the onion, carrot, celery, and garlic, and saute for 2 minutes.

Add the flour and stir to make a roux. Cook until the roux is lightly browned; set aside to cool to room temperature.

Meanwhile, combine the corn and chicken stock in another saucepan, and bring to a boil. Simmer for 10 minutes.

Pour the boiling stock with the corn (a little at a time) into the saucepan with the roux, whisking briskly so it doesn't lump.

Return the skillet to the heat and bring to a boil. The mixture should become very thick.

In a small saucepan, gently heat the half-and-half; stir it into the thick corn mixture.

Add the nutmeg and salt and pepper, to taste. Just before serving, cut the remaining stick of butter into large chunks. Add it to enrich the soup, stirring until the butter melts.