

## Charred Corn Chowder

*by Chef Brian Henry*

4 ears of very fresh corn shucked and rinsed  
¼ cup onions diced fine  
1/8 cup carrots diced fine  
1/8 cup celery diced fine  
1/8 cup butter  
½ tsp thyme  
1 cup chicken stock  
2-3 cups of milk or heavy cream  
4 russet potatoes peeled, diced in one inch cubes and boiled in just enough water to cover them.  
Salt and pepper to taste

Grill the corn over med-high heat until lightly charred. Using a knife shave the kernels off of the cob, saving any extra juice that runs out of it. Set corn aside... In a soup pot over medium heat melt butter. Add the onions, carrots and celery and cook until clear and translucent. Add the thyme. Add the potatoes reserving the cooking liquid. Add the chicken stock and cream and allow mixture to come to a gentle simmer over medium heat. If you find that your soup is to thick add some of the potato water until desired consistency is achieved.



CHEF BRIAN HENRY