

martha stewart

Summer Corn Chowder

Martha Stewart's Cooking School

<http://www.marthastewart.com/1062632/summer-corn-chowder>

Serves

4

Ingredients

4 tablespoons unsalted butter

1 large white onion, diced into 1/4-inch pieces (about 2 cups)

5 to 6 sprigs thyme, placed in cheesecloth and tied with kitchen twine

5 ears yellow corn, kernels removed (about 5 cups)

Coarse salt and freshly ground pepper

4 cups Corn Stock, or homemade or low-sodium canned chicken stock

1 pound small fingerling potatoes, cut into 1/2-inch-thick slices

3/4 cup half and-half

Chives, thinly sliced, for serving

Hot sauce, for serving (optional)

Directions

1. Melt butter in a small stockpot over medium-low heat. Add onion, thyme bundle, and corn, and season with salt. Cook, stirring occasionally, until very soft but not browned, about 20 minutes.
2. Add stock and potatoes and bring to a boil. Reduce heat to medium and simmer, stirring occasionally, until potatoes are tender, 8 to 10 minutes. Remove and discard thyme. Puree one third of the mixture until smooth, using an immersion blender (use caution when blending hot liquids). Return to pot and stir in half and half. Cook until chowder is hot. Season with salt and pepper. Garnish with chives and hot sauce, if desired; serve immediately.



PHOTOGRAPHY:

© 2014 Martha Stewart Living Omnimedia. All rights reserved.