

Corn Chowder with Green Chile Croutons

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6	large	ears of corn or 6 cups frozen corn thawed
5	tablespoons	unsalted butter - divided
1	small	white onion - finely chopped
3	cloves	garlic
3	cups	milk, plus more if needed
1/2	cup	creme fraiche or heavy cream
		kosher salt
		Green Chile Croutons

Husk corn and remove silk. Cut the kernels from cobs. Transfer kernels to blender. You should have about 4 cups. If using frozen, put in blender.

Heat half the butter in a small skillet over med heat. Add the onion and saute until softened, about 5 minutes. Scrape onion into the blender and return the skillet to heat. Melt 1 tablespoon butter in the skillet and add the garlic, sauteing until golden. Scrape contents of the skillet into the blender. Add 1 cup milk and process until smooth, adding a little more milk if needed.

Melt remaining butter in a large saucepan and add the puree. Add the remaining milk, partially cover and simmer 15 to 20 minutes over low heat and strain soup through a medium mesh sieve. Return strained soup to low heat and whisk in the cream. To serve, garnish with Green Chile Croutons.

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Green Chile Croutons

Amount	Measure	Ingredient - Preparation Method
1	cup	French baguette or rustic italian bread - 1/2" cubes
3	tablespoons	olive oil
		kosher salt
1	tablespoon	green chile powder

Preheat the oven to 400. Place the bread cubes in a bowl, drizzle with oil and sprinkle with salt. Spread the seasoned croutons on a baking sheet and toast in the oven for 7 to 10 minutes. Remove from the oven, return to the bowl and toss with green chile powder to coat.