

# Sweet Corn Bisque with Red Pepper Drizzle

Amount	Measure	Ingredient - Preparation Method
Red Pepper Drizzle		
2		red bell pepper - roasted, peeled and seeded
6	cloves	garlic - roasted
2	tablespoons	chile sauce
1	teaspoon	fresh thyme
1	cup	extra virgin olive oil
Bisque		
1	tablespoon	oil
1	cup	yellow onion - diced
3/4	cup	celery - diced
2	cloves	garlic - minced
1	cup	new mexico green chile - roasted, peeled, seeded and chopped
4	cups	frozen corn kernels - thawed
2		baking potato - peeled and diced
5	cups	vegetable or chicken stock
1	cup	heavy cream
1 1/2	teaspoons	salt
1/2	teaspoon	freshly ground black pepper
1	pinch	sugar

For the glaze: Combine bell peppers, garlic, hot sauce and thyme in a blender. With the motor running, slowly pour in the oil. Adjust the seasoning with salt and pepper.

For Bisque: Heat the oil in a large saucepan over medium-high heat. Add onion and celery and cook for 2 minutes, stirring occasionally. Add the garlic and cook for 1 minute more, stirring once. Add the remaining ingredients, reduce the heat to medium and simmer for about 45 minutes, or until the potatoes are tender.

Place 3 cups of the mixture in a blender and puree until smooth. Return to pot and adjust seasonings.

Serve and drizzle.

Yield: "8 cups"