



## Roasted Corn Chowder with a Hint of Vanilla

4-5 ears of fresh corn  
1 tbsp olive oil  
Sprinkle salt, sugar, fresh ground pepper  
3 tbsp butter  
1 tbsp olive oil  
32 ounces chicken stock/broth  
1 onion (diced)  
1 red bell pepper (diced)  
1 cup red or yellow skinned new potatoes (diced)

1/2- 1 jalapeno (minced)  
1 teaspoon minced garlic  
1 teaspoon coriander  
1 teaspoon salt  
1/2 teaspoon pepper

1 cup heavy cream  
1/2- 1 teaspoon Nielsen Massey Vanilla bean paste  
1/4 teaspoon cayenne pepper (optional)  
Fresh tarragon  
\*Finishing salt (optional)

Preheat oven to 450. Husk corn and drizzle with olive oil salt, pepper, and sugar. Roast corn about 10 minutes turning frequently until slightly browned. Cool and cut off the kernels reserving cobs. Meanwhile sauté onion, red pepper, potatoes, jalapeno and garlic until softened. Add broth, add corn cobs simmer 40 min. Discard cobs.

Add cream, corn kernels and vanilla bean paste. Continue over low heat just to heat through. Garnish with fresh tarragon.



\* A finishing salt would enhance the flavors of the fresh corn and the vanilla. Try French Fleur de Sel, Himalayan Pink Salt over even a smoked salt.

### Variations:

- Garnish with other herbs such as cilantro or fresh basil.
- Sautéed some fresh shrimp in a bit of olive oil, garlic salt and pepper add to chowder when you add the corn and cream.
- Leftover grilled salmon or chicken could be added in at the end.
- A spicy sausage such as chorizo or andouille would kick the chowder up a notch, substitute cilantro or flat leaf parsley for the tarragon.

