



COOKS ON MAIN

for the everyday chef

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

Corn Chowder

Serves 6

SOUP:

1 tbsp olive oil
2 tbsp butter
1 onion, diced
2 stalks celery, diced
1 red pepper, diced
2 cloves garlic, minced
2 bay leaves
3 stems thyme, leaves only
Pinch of cayenne
1/2 tsp kosher salt, more to taste
1/2 tsp black pepper

6 cups chicken stock
3 yukon gold potatoes, 1/2" dice
6 ears corn, stripped

ROUX:

4 tbsp butter
4 tbsp flour
1 pint cream

GARNISH:

5 slices bacon, fried, crumbled
2 green onions, sliced

DIRECTIONS:

1. In a large, heavy-bottomed, soup pot, sauté the onion, celery, and red peppers in olive oil and butter. Add the garlic and continue to sauté until the onions are translucent and soft.
2. Add the bay leaves, thyme, cayenne, salt and pepper. Add the chicken broth and diced potatoes. Bring to a boil, then simmer until the potatoes are fork tender, about 15 minutes. Add the fresh corn, and simmer another 5 minutes until the corn is cooked.
3. While the soup is simmering, fry the bacon, drain on a paper towel, crumble and set aside until time to garnish the soup.
4. Prepare the roux (see the how-to directions below).
5. Add a cup of the stock liquid to the roux, stir until smooth, transfer the thinned roux into the soup stock. Heat for 4-5 minutes until the soup becomes thickened and thoroughly heated.
6. Serve with the garnishes of crumbled bacon and green onion slices.