

## GREAT SOUP WITH Bay-Potato Corn Chowder

This tasty recipe was well received at the October meeting and submitted by Shirley Smith.

She had found the recipe at the *Herb Companion* website: [www.herbcompanion.com](http://www.herbcompanion.com)

### **INGREDIENTS:**

2 large celery ribs, diced	3 to 4 bay leaves, preferably fresh
3 large leeks, white and tender green parts, sliced	4 ears corn, husked, or 2 cups frozen corn kernels
4 large potatoes, peeled if desired, and diced	2 cups half-and-half or whole milk
2 tablespoons olive oil	1/3 cup chopped parsley
2 tablespoons unsalted butter	Salt and freshly ground pepper
1½ quarts vegetable or chicken stock	Few pinches cayenne pepper
3 cloves garlic, pressed or minced	About ½ cup freshly grated Parmesan cheese

### **DIRECTIONS:**

1. Add celery, leeks and potatoes to a soup pot and sweat them in the oil and butter over low heat for 10 minutes. Add stock, garlic and bay leaves. Bring soup to a boil, then reduce heat to a simmer; cover and cook for 10 minutes or so.
2. Remove kernels from fresh corn and add them to the soup, or add frozen corn kernels. Cook for 2 or 3 minutes, then stir in half-and-half or milk and parsley. Season with salt, pepper and cayenne.
3. Heat soup over low until it just reaches serving temperature. To make a thicker soup, puree about a third of the soup and return it to the pot. Just before serving, stir in Parmesan cheese. Serve in warmed soup bowls with extra Parmesan for passing.