

CORN & CHEESE CHOWDER

F EASY

Last Modified: 08/25/2014

PREP: 15 Min
COOK: 25 Min
STOVETOP

SOUP-CHOWDER

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Round	Sourdough Bread Bowls	Hollowed Out
OR			
8	10 Oz	Ceramic Ramekins	
OR			
8	10 Oz	Ceramic Soup Crocks	
4	Strips	Thin Sliced Bacon	1/4" Lardons
4	Tbsp	Unsalted Butter	
2	Medium	Yellow Onions (I like lots)	Fine Chop
1	Large	Red Bell Pepper (Seeded)	Fine Chop
1	Large	Yellow Bell Pepper (Seeded)	Fine Chop
1	Large	Orange Bell Pepper (Seeded)	Fine Chop
6	Ears	Fresh Sweet Corn (Peaches & Cream)	Stripped
OR			
1	Pound	Frozen Shoepeg Corn (In Winter)	Thawed
1/3	Cup	All Purpose Flour	
2	Cups	Half & Half	
1	Pint	Heavy Cream	
3	14 1/2 Oz	Cans Chicken Stock (Swanson)	
2 1/2	Cups	Monterey Jack Cheese	Shredded
PLUS - ADJUST SPICINESS WITH			
1/2 +/-	Cups	Pepper Jack Cheese	Shredded
1 +/-	Pinches	Ground White Pepper	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1/2	Cup	Green Onions (Greens & Whites)	Thin Sliced

OPTIONAL TASTY ADDITIONS

Cut-Up Skinless/Boneless Chicken Breasts (Cooked)

Peeled & De-Veined Medium Shrimp (41 / 50 Count) (Raw)

Cut-Up Firm, White Fleshed Fish (Raw)

Cut-Up Lobster and / or Lump Crab Meat (Comes Already Cooked)

PREPARATION

FACTOID	This Soup is so tasty, easy and quick to make, you'll do it often.
NOTE	Taste the Soup near the end. If it tastes kind of bland. Sprinkle in additional White Pepper and Kosher Salt until the flavor suits you.
OPTION	If desired, you may substitute Whole Milk for the Half & Half or Heavy Cream here in order to reduce the overall Fat content. However; reducing the Fat any further than that, say by substituting 2% Milk, etc. will make the Soup pretty bland tasting. This is after all, a "feel good" home cooked Soup.

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TOOLS	<p>1) Dutch Oven & Lid 2) 4 - Small Mixing Bowls 3) 8 - 10 Oz Soup Bowls OR Ramekins OR Bread Boule's 4) Soup Ladle 5) Wire Whisk</p>
NOTE	The reason for using different colored Peppers is to make an attractive soup - use what you have if you don't care (they basically all taste the same).
NOTE	You need a total of 3 cups of Shredded Cheese. Adjust the "spiciness" of your Soup by adjusting the ratio of Monterey Jack to Pepper Jack.
PREP	<p>DISH</p> <p>1) Finely chop the Yellow Onions and set them aside. 2) Seed, de-vein and finely chop the Sweet Peppers and set them aside. 3) Shred the Cheeses, mix them together and set them aside. 4) Thinly Slice the Green Onions and set them aside. 5) Strip the Corn Kernels off of the Cobs - See Step #2</p>
1	Using a sharp knife cut a circular lid out of the top of each Bread Boule. Remove most of the soft bread inside to create a bowl. Use your hands and be careful to NOT tear the Outside Crust
2	Strip the Corn from the Cobs, place them in a small mixing bowl and set aside. Pick out any errant silk threads. Thaw if using frozen Sweet Corn.
3	In a dutch oven over medium heat, heat the Butter until just melted & bubbling. Add in the Onions and cook for a couple of minutes. Add in the Bacon Lardons and cook for another 3 minutes or so, and then add in the Bell Peppers and cook for a couple of minutes. Finally, add in the Corn Kernels and cook for a minute more.
4	Sprinkle the Flour evenly over the top and stir to combine cook for 3 minutes to get rid of the Flour taste. Pour in the Chicken Stock and whisk the mixture until there are no lumps. Allow this to thicken for 3 or 4 minutes, and then, reduce the heat to low. Stir in the Half & Half and Heavy Cream. Cover and allow the Soup to simmer and thicken for 15 minutes.
5	Stir in the Cheeses, Green Onions and any optional cooked Meats and / or Seafoods you are using. When the Cheese has completely melted and the Soup is hot, check the seasonings, adding Salt and Pepper to taste as needed.
SERVE	Ladle the Soup into the Bread Bowls or oven heated Ramekins or Soup Crocks and serve while hot. If you like, sprinkle the top of each bowl with a little extra Shredded Cheese and very thinly sliced Green Onions just before serving.
HINTS	If you are NOT using individual bread bowls, Serve the Soup with plenty of slices of a nice Crusty French Bread.