

# Summer Corn Soup with Fresh Herb

## Ingredients

- 4 tablespoons unsalted butter
- 1 heaping cup chopped shallots
- 6 cups low-sodium chicken broth, best quality
- 6 ears fresh corn (white or yellow are both fine, but yellow makes for a prettier soup)
- 1-1/4 teaspoons kosher salt, plus more to taste
- 1/2 teaspoon freshly ground black pepper
- 1-1/2 tablespoons finely chopped fresh basil, for garnish
- 1-1/2 teaspoons finely chopped fresh thyme, for garnish

## Method

Remove the husks and silks from the corn. Set one ear of corn aside. Use a knife to cut the kernels off of the remaining 5 cobs, then break the scraped cobs in half. Set aside.

Melt the butter in a large pot over medium-low heat. Add the shallots and cook, stirring often, until soft and translucent, 8-10 minutes. Add the chicken stock, corn kernels, broken cobs, whole ear of corn, salt and pepper to the pot. Bring to a boil, then reduce the heat to medium-low and cook uncovered for 10 minutes. Remove the whole ear of corn and set aside to cool. Cook the soup for 10 minutes more, then remove the broken cobs from the pot and discard.

Off the heat, use a hand held immersion blender to purée the soup until very smooth. It will take a few minutes. (Alternatively, let the soup cool slightly and purée it in batches in a blender. Be sure to crack the lid or remove the center cap to allow steam to escape and cover with a dishtowel so it won't splatter.) Place a fine mesh sieve over a large bowl and pass the soup through, using a back of a ladle to push the soup through in circular motions. Discard the fibers and bits of kernels in the sieve.

Return the strained soup to a clean pot. It should have a creamy consistency. If it's too thick, thin it with water or chicken stock; if it's too thin, cook over medium heat until thickened.

Use a knife to cut the cooked kernels off of the cooled whole cob, then add the kernels to the soup along with the herbs. Taste and adjust seasoning with salt and pepper (if necessary, you can add a bit of sugar to bring out the corn's natural sweetness). Ladle the soup into bowls and garnish with tiny sprigs of fresh basil and thyme, if desired. Serve hot or cold.

