**Sopa de Elote – Mexican Corn Soup**

This easy Mexican recipe tastes best with fresh corn but you can substitute frozen or canned for a year-round side dish. The secret in its rich flavor involves scraping the cob to remove extra pulp and juices.

8 ears of fresh Kehrli Sweet Corn 1 medium onion, chopped  
2 cans chicken broth (14.5 oz ea.) 2 cups water +

1⁄4-1/2 cup reserved  
4 Roma tomatoes, blanched, skin removed, and chopped  
1 Poblano or Anaheim pepper, cut in short, thin strips  
1 jalapeno pepper, minced (optional)  
1 clove garlic (smashed) 1⁄2 cup light cream  
1 Tablespoon fresh chopped cilantro (or 2 tablespoons dried) 1⁄2 teaspoon dried oregano  
Salt and pepper to taste  
Vegetable oil (about 2 tablespoons)

1. Cut kernels from the cob. Place the large end on the cutting board and use a sharp knife to cut with a downward motion.

2. With a spoon, scrape (into a bowl) the pulp and extra juices from cob. Set aside.

3.Add vegetable oil to skillet and sauté chopped onion, garlic, peppers, and jalapeno.

4. In large saucepan combine broth, water, half the corn kernels. Add the sautéed onion, garlic, and jalapeno. Add dried oregano (and cilantro if using dried). Bring up heat to medium.

5. In blender or processor, puree rest of corn, the pulp/juice mixture, tomatoes, and 1⁄4 reserved water (add more water if necessary). Place pureed mixture in a strainer (standard mesh) and press with a spoon.

6. Add the strained mixture to the saucepan with other ingredients. Bring to a boil, then reduce to a simmer. 7. Test and add salt and pepper as needed. Cook for about 20-30 minutes.

8. Add cream and low-simmer for another 10 minutes or until heated through. If using fresh cilantro, add for the last five minutes of cooking time.

Yield: serves approximately 6