

Corn & Roasted Red Pepper Chowder (New England Soup Factory)

serves 16-18

6 Tbsps salted butter (unsalted works fine!)
3 cups diced onions (3 medium / 2 large onions)
1 cup diced celery (3 stalks)
2 cups diced carrots (4 carrots)
4 cloves garlic, minced
7 Yukon gold potatoes, peeled and cut to ½" cubes (any potato will do)
8 cups chicken or vegetable broth
1 Tbsp ground coriander
2 tsps ground bay leaves (or use 2 whole and discard before serving)
4-12 oz bags frozen or 3-4 cans fresh corn kernels
3 cans creamed corn
3 Tbsps cornstarch dissolved in 6 Tbsps cold water
3 cups light cream
3 cups roasted red peppers, pureed until smooth (roast your own or buy a jar)
1/2 cup chopped fresh cilantro (I omitted)
1 Tbsp Tabasco sauce (optional)
Kosher salt and freshly ground black pepper, to taste

Melt butter on medium. Add onions, celery, carrots, and garlic. Saute 5-7 mins.

Add potatoes. Saute 5 mins.

Add broth and bring to a boil. Reduce heat and simmer until potatoes soften, about 10 mins.

Add coriander, bay leaves, and regular kernel corn. Bring back to a boil and cook 5 mins.

Add creamed corn and cornstarch-water mix. Return to boil and cook 1-2 mins.

Add cream, red peppers, cilantro, Tabasco sauce, salt and pepper. Simmer for 2 mins.

REMOVE BAY LEAVES!