

Corn and Sweet Pepper Chowder

BY CYNTHIA AND DUANE THOMAS BON APPÉTIT APRIL 2007

YieldMakes 4 servings

Ingredients

4 cups fresh or frozen corn kernels (thawed if frozen), divided
2 cups low-salt chicken broth, divided
3 tablespoons butter
3 red/orange peppers, chopped
1 (5- to 6-ounce) Yukon Gold potato, peeled, cut into 1/2-inch cubes
3 large shallots, chopped
2 tablespoons whipping cream
Chopped green onions

Preparation

Blend 2 cups corn and 1 cup broth in blender until almost smooth. Melt butter in large saucepan over medium-high heat. Add next 3 ingredients; sauté 5 minutes. Add 2 cups corn, 1 cup broth, and puree from blender. Bring to simmer. Reduce heat to medium-low, cover, and simmer until potatoes are tender, about 10 minutes. Mix in cream. Season chowder with salt and pepper. Ladle into bowls; sprinkle with onions.