

Yellow Summer Squash and Corn Soup

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YieldServes 2

Ingredients

1 pound yellow summer squash

2 ears corn

3 large shallots

2 large garlic cloves

1 fresh jalapeño chile

1 tablespoon olive oil

1/4 teaspoon ground cumin

2 1/2 cups water

Garnish: corn kernels, chopped fresh jalapeño chiles, fresh cilantro leaves, sour cream, and thinly sliced yellow summer squash

Preparation

Cut summer squash crosswise into 1/2-inch-thick slices. Shuck corn and, working over a bowl, cut kernels from cobs. Halve cobs. Chop shallots and mince garlic. Wearing rubber gloves, chop chile, with seeds if desired.

In a 5-quart heavy kettle combine all ingredients (including cobs) except water and cook over moderate heat, stirring, 3 minutes. Stir in water and simmer mixture until squash is very tender, about 15 minutes. Discard cobs. In a blender puree mixture in batches until smooth (use caution when blending hot liquids), transferring to another bowl. Season soup with salt and pepper.

Divide soup between 2 bowls and garnish with corn, chiles, cilantro, small dollops of sour cream, and squash.