

# Southwestern Corn Chowder

serves 6-8

A slightly spicy, rich and jazzy version of corn chowder. This is a hearty soup, suitable as the center of a meal.

**2 T. extra virgin olive oil**  
**2 T. butter**  
**1 1/2-2 c. onions, 1/2" dice**  
**1 1/2 tsp. balsamic vinegar**  
**1 red or yellow pepper, 1/2" dice**  
**2 cloves garlic, minced or pressed**  
**2 T. canned hot diced chilies**  
**3/4 tsp. coriander, ground**  
**1/2 tsp. cumin, ground**

**4 c. potato, 1/2" dice**  
**1 1/2 tsp. salt**  
**1 tsp. black pepper**  
**6-8 cups vegetable stock (see pg.)**  
**4 cups corn, fresh or frozen**  
**1 cup tomato, 1/4" dice (optional)**  
**3/4 c. milk**  
**1 c. shredded jack cheese**

Heat the olive oil and butter in a 6-8 quart soup pot on medium high heat. Add the onions and saute' for 10 minutes. Add the vinegar and saute' for another 10 minutes, stirring often. Then add the peppers, garlic, chilies, coriander, and cumin, stir well, and saute' for 5 minutes. Add the potato, salt, pepper, and 6 cups stock, and the corn, and turn the heat to high. Bring to a boil, turn the heat to medium, and simmer, stirring often, until the potatoes are tender, about 45 minutes to an hour. Blend two thirds of the soup, in small batches in a blender, thinning with additional stock if necessary, until smooth. Add the pureed soup back to the soup pot and stir well. Add the tomato, if desired, the milk, and the cheese, stir well, and cook over medium heat for 5-8 minutes, stirring often, until the cheese is melted and the soup is thick. Add additional stock if necessary; the soup should be a pleasant thick texture.

Serve this hearty soup with corn bread or crusty sourdough, a salad with lime juice and avocado, Mexican rice, and quesadillas for a wonderful feast.