

# Tomatillo Fresh Corn Soup

8–10 servings

This soup offers a harmonious balance of sweet, sour, and spicy. We love to serve it with arugula-mango-lime salad and roasted vegetable quesadillas with avocado, jack, chili peppers, and salsa verde.

8 c. corn stock (vegetable stock boiled with corn cobs)  
3 T. extra virgin olive oil  
3 c. onions, 1/2" dice  
1 c. leeks, 1/4" half circles (or substitute additional onions)

2 1/2 tsp. salt, more or less to taste  
2 cloves garlic, minced  
6 c. fresh cooked corn  
6 c. tomatillos purée (processor/blender)  
2 fresh chili peppers, seeded & minced  
1/2 c. chopped cilantro

If you haven't prepared vegetable stock, boil a gallon of water with the corn cobs from the cooked corn, the leafy green tops of 1–2 leeks, celery tops/trimmings/stalks, carrot tops or a carrot, parsley stems or a bunch of parsley, the cilantro stems, and the onion skins from the chopped onions for 45 minutes to 1 hour. Strain and discard the solids. Freeze what you don't use.

Heat the olive oil in a large soup pot on medium high heat. Add the onions and leeks, and sauté, stirring often, until translucent and well cooked, 10–12 minutes. Add half of the salt. Add the garlic halfway through. Reduce heat to medium, then add the corn and 2 c. stock and cook for 15–20 minutes. Remove from the heat. Carefully blend in a blender or food processor and return to the soup pot. Add the tomatillos, chili peppers, cilantro, and the remaining salt, and cook on low heat for 15–20 minutes. Taste and adjust seasoning as de-sired.