

Fresh Corn Chowder with Browned Butter & Bitters



Summer isn't quite summer unless there's fresh sweet corn. Yet sometimes that buttered cob can get a bit too routine, too predictable. So, say hello to my fresh corn chowder! ANGOSTURA® aromatic bitters and browned butter add a distinctive flavor layer that gives this soup a melt-in-your-mouth deliciousness.

INGREDIENTS

4 ears fresh corn (to make 4 cups kernels)

3 cups vegetable broth*

2 cups whole milk

1 tsp. ANGOSTURA® aromatic bitters

4 Tbsp. butter

1 cup diced yellow onion

1 cup diced ham

3 Tbsp. flour

Fresh-ground black pepper

1 cup shredded sharp Cheddar cheese (4-5 oz.)

1/3 cup fresh basil chiffonade*

Makes 8 Cups (about 8 servings)

METHOD

Shuck the corn, removing silk. Cut off stem to make a flat end. Stand corn on end and use a sharp knife to cut kernels from cobs. Measure 4 cups kernels; set aside. Stir together broth, milk and Angostura bitters; set aside.

In a 6-quart pot, melt butter over medium-low heat. Allow butter to bubble gently, stirring occasionally, until butter is light to medium brown. Add onions; stir and cook 3-4 minutes or until onions just start to brown. Stir in ham and continue to cook about 2 minutes more. Sprinkle in flour and gradually add milk mixture, stirring and scraping bottom of pot. Bring to a gentle boil over medium heat, stirring occasionally. Stir in corn, and black pepper to taste. Partially cover pot and simmer 15 minutes. Remove chowder from heat; stir in cheese and basil.

Recipe by Rita Held

Rita Held Kitchen Notes:

- Substitute chicken broth if you prefer.
- Corn kernels do not have to be separated once off the cob. That will happen naturally while cooking.
- Chiffonade is thin strips or shreds. To prepare, stack large basil leaves one on top of the other, roll up and cut across into strips, then cut strips in half. Or simply chop the basil.