

Mexican Style Corn and Summer Squash Soup with Charred Corn and Fresh Chive Oil

Serves 10

INGREDIENTS

Corn and Squash Soup:

½ cup butter
1 medium onion, diced
2 cloves garlic, finely chopped
6 cups corn kernels, from about 4-5 ears-keep the cobs
1 ½ lb yellow summer squash, diced
2 tsp cumin
1 tsp dried oregano

1/3 cup long grain white rice
5 cups chicken or vegetable broth

Kosher salt and black pepper, to taste

Elote-style Charred Corn

¼ cup sour cream or Mexican crema
¼ cup cilantro leaves and tender stems, finely chopped
½ tsp ancho chile powder
2 limes, zested
1 clove garlic, finely minced
Salt and black pepper, to taste
1 corn ear

Fresh Chive Oil:

1 bunch chives, chopped
½ cup vegetable oil
Pinch of salt

Micro cilantro, for garnish

METHOD

For the Soup:

In a medium pot, melt butter over medium heat. Add the onions and cook until soft, about 5 minutes. Add garlic and cook for another minute, season with salt and pepper. Add the corn kernels, summer squash, and spices. Cook for 5 minutes. Add the rice, stock, and corn cobs, if available. Bring liquid to a boil, then simmer gently until vegetables are softened and rice is cooked, about 15 minutes. Remove corn cobs from the pot. Using a high-power blender and working in batches, puree the soup until smooth, straining if necessary. Adjust seasoning and bring to a simmer for another 10 minutes before serving.

For the Corn:

Using a medium bowl, combine all ingredients except the corn.

Heat a cast iron grill over medium-high heat. When grill is hot, place corn directly over the grill and cook, rotating occasionally, until cooked through and charred in spots on all sides, about 8 minutes total.

Remove kernels from the cob and transfer corn to bowl with spiced crema mixture and stir to combine.

For the Chive oil:

Blend ingredients together + strain through a cheesecloth before using. Season to taste with salt and pepper.