

# Summer Corn Chowder with Sweet Pepper Tartare

Serves 10

## INGREDIENTS

### For the Soup:

1 lb bacon, cut into lardons

1 tbsp. butter

3 cups diced onions

1 red pepper, diced

1 green pepper, diced

3 cups potatoes, peeled and diced  
(2 large)

1 cup clam juice

4 cups chicken stock

1/4 cup flour

1 tsp onion powder

1 tsp garlic powder

2 cups half and half

2 cups corn kernels

### For the Tartare:

1 whole garlic bulb

1 tsp olive oil

1 medium sweet red pepper

1/2 medium sweet orange pepper

3 tbsp minced fresh parsley

2 tbsp minced fresh basil

1 tbsp lemon juice

1 tbsp olive oil

1/2 tsp salt

1/4 tsp pepper

## METHOD

### For the Soup:

1. Heat a stock pot over medium high heat, and add bacon lardons. Cook until golden brown and crispy. Remove bacon lardons from the pot, and set half aside for garnish, and the other half to add back into the soup. Strain all but 1 tbsp of bacon fat from pot, and set aside for another use.
2. Add butter to the remaining bacon fat, and continue to heat at medium high. Add in diced onions, and cook for 5 minutes. Season generously with salt and pepper. Add the peppers and sauté briefly.
3. Add potatoes, clam juice and chicken stock. Bring to a boil, then simmer until the potatoes are tender. Mix flour and seasonings, and temper in 1 – 2 cups of soup liquid before adding to the pot. Mix well, bring to a boil, add cream and corn, and simmer for 15 minutes. Add in the bacon lardons. Season to taste.

### For the Tartare:

Remove papery outer skin from garlic bulb (do not peel or separate cloves). Brush with olive oil. Wrap in heavy-duty foil. Bake at 400° for 30-35 minutes or until softened. Cool.

Char the peppers on the direct stovetop heat until skins blister, about 10 minutes. Immediately place peppers in a bowl; cover with plastic wrap and let stand for 15-20 minutes.

Peel off and discard charred skin. Coarsely chop peppers. Cut top off garlic head, leaving root end intact. Squeeze softened garlic from bulb and finely chop.

In a bowl, combine the parsley, basil, lemon juice, salt, pepper and olive oil. Add peppers and garlic; mix well.