

Grilled Sweet Corn Soup

Prep: 20 minutes plus chilling

Grill/Cook: 50 minutes • Serves: 8

- 8 medium ears fresh corn, silks and husks removed
- 2 poblano peppers
- 1 red bell pepper
- 6 cups water
- 1/4 cup unsalted butter
- 1 large red onion, chopped into 1/4-inch pieces
- 4 garlic cloves, minced
- 1-1/2 teaspoons smoked paprika
- 1 cup whole milk
- 2 teaspoons kosher salt
- 1/2 teaspoon fresh ground black pepper
- 3 slices bacon, cooked and crumbled
- 3 tablespoons chopped fresh chives

1. Prepare outdoor grill for direct grilling over medium-high heat. Place corn and peppers on hot grill rack; cover and cook 10 minutes or until vegetables are crisp-tender and slightly charred. Place peppers in large bowl and cover with plastic wrap; let stand 15 minutes.
2. Remove skin from peppers; pull off stems and cut each lengthwise in half. With knife, scrape out seeds; cut into 1/4-inch pieces. When cool enough to handle, cut corn from cobs; break cobs into thirds.
3. In medium saucepot, cook cobs and water over medium-high heat 30 minutes or until liquid has reduced by half, stirring occasionally. Strain and discard cobs; reserve liquid.
4. Meanwhile, in separate large saucepot, melt butter over medium-high heat; add onion and cook 5 minutes or until onion is almost softened, stirring occasionally. Add garlic and paprika; cook 1 minute, stirring frequently. Add milk, salt, black pepper, corn, peppers and reserved corn liquid; heat just to simmering over high heat, adding water if desired for thinner consistency. Cover and refrigerate at least 4 hours or up to 2 days. Makes about 8 cups.
5. To serve, ladle soup into serving bowls; evenly sprinkle with bacon and garnish with chives.

Approximate nutritional values per serving: 176 Calories, 9g Fat (5g Saturated), 20mg Cholesterol, 534mg Sodium, 23g Carbohydrates, 4g Fiber, 5g Protein

Chef Tips

Serve soup with a rustic country bread.

Soup is also delicious served hot.