



Roasted Corn & Poblano Chowder

INGREDIENTS:

- ¼ Cup Butter
- ½ Cup Onions, Small Dice
- ½ Cup Celery, Small Dice
- ½ Cup Green Peppers, Small Dice
- 1 Tbsp Salt
- ¼ Cup Flour
- 32 oz Vegetable Stock
- 2 Tbsp Canned Green Chiles, Rinsed
- ½ lb Roasted Corn Kernels
- ½ lb Idaho Potatoes, Peeled and Small Diced
- 4 oz Cream
- 2.5 Cups Milk
- 1 Tsp Tabasco Sauce
- 1 ½ Tsp Worcestershire Sauce

DIRECTIONS:

Roast corn at 350° for 15-20 minutes until just starting to brown. Sweat onions, celery, and green peppers in butter until translucent. Add flour to make a roux and cook for 10 minutes until flour is cooked. Add stock and bring to a boil to thicken. Reduce to a simmer. Add corn, potatoes, green chiles, garlic, milk, and cream and simmer until potatoes are tender. Blend half of the soup and add to the remainder. Season with salt, Tabasco, and Worcestershire.

Recipe provided by
DoubleTree by Hilton Denver