



# Yellow Corn Soup

Yield 20-25 servings

## INGREDIENTS:

- 2 lb. Fennel (small dice)
- 5.5 lb. Spanish onion (small dice)
- 1 lb. Whole butter
- 4 oz. Garlic (chopped)
- 4 C Jalapeno infused vodka
- 12.5 lb. Yellow corn
- 2 Gal. Corn Stock (made from cobs)

## DIRECTIONS:

Sweat the fennel and onion in a large pot with the butter until tender without caramelizing. Add the garlic and continue to cook until the garlic is sweet. Deglaze with the vodka and cook until reduced by half. Add the corn and the corn stock and bring to a boil. Turn down the heat and simmer for 20 min. Puree in a blender until smooth. Pass through a fine mesh strainer and season with kosher salt.

To garnish the soup we bread brie cheese in gluten free bread crumbs and fry until golden brown, then top with our house made Giardiniera.

Recipe and photo provided  
by Omni Chicago



676 Restaurant & Bar  
at Omni Chicago