

Mexican Grilled Corn Chowder (Vegetarian) We used bacon bits as a garnish. The recipe could also be done with bacon instead of the olive oil.

8 large ears of sweet corn (husks on)

2 tbsp. olive oil

1 red, or orange pepper (chopped)

1 onion diced

2 garlic cloves minced or more if you're a garlic lover

2 tbsp. dried thyme or 6 sprigs fresh, leaves only

6 c. vegetable stock (we made homemade)

1 c. half and half

2 potatoes peeled and diced

3 tbsp. paprika

Salt and pepper

1 diced chili (?)

Directions: Grill corn in husks on the barbecue for 20-25 minutes until grill marks are very evident. We didn't soak them first. Let them cool, cut off the stalk end and peel from the top. Our's peeled very well. Remove corn from cobs and save in a bowl. There should be about 6 cups.

In a large saucepan over medium-high heat, heat olive oil. Add corn, peppers, potatoes, onions, garlic, (chilies) thyme, paprika, salt and pepper. Saute until onions are tender. Add broth and bring to a boil. Reduce heat and simmer for @ 30 minutes until potatoes are tender.

Using an immersion blender or blender, puree half of the chowder until mostly smooth. Add the rest of the chowder. Stir in the half and half. Simmer until heated through.

Serve with a variety of garnishes: lime, cilantro, bacon, crumbled cheese, cojito or queso fresco, sour cream...

