



Chilled Corn & Sundried Tomato Chowder

YIELD: Makes 8 4oz portions

COOKING TIME: Prep 20 minutes, Cook 1 hour + 20 min to cool

WINE SUGGESTION: 2018 Viognier, Sonoma Valley

INGREDIENTS

5 ears sweet corn, husks removed
2 14.5 oz cans of chicken stock
1 ½ tablespoons of vegetable oil
2 cups of sweet onions (Maui, Vidalia or Walla Walla)
1 ½ tablespoons fresh tarragon or ¾ tbsp. dried
1 ¼ teaspoons ground cumin
1 ½ teaspoons ground turmeric
1 ½ teaspoons minced lemon zest
¾ cup of Viognier
2 tablespoons roasted garlic
¾ tablespoon fresh lemon juice
¾ cup sour cream
1 cup sundried tomato halves (rehydrated in water and drained)
Salt and pepper to taste

PREPERATION

Using a knife cut the corn off the cob.

Put the chicken stock and the corn cobs in a pot on the stove and heat to a rolling boil and reduce chicken stock by almost half, about 15 minutes.

In another pot heat the oil, add onions, tarragon, cumin, turmeric and 1 teaspoon of lemon zest and sauté for 7 – 8 minutes.

With tongs, pull out and discard corn cobs from the stock and add to the pot with sautéed onions.

Add corn kernels, bring to a simmer for 15 minutes and then remove from heat.

Once the chowder has cooled off and become lukewarm, add roasted garlic, lemon juice, wine and sour cream and stir.

In small batches carefully transfer soup mixture to a blender or food processor and blend until rich and creamy.

Add in chopped sundried tomatoes and salt and pepper to taste.

Serve warm or refrigerate till ready to serve cold.