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CHILLED CORN SOUP WITH FRESH NUTMEG

“Town Country” ~ Geoffrey Zakarian

Ingredients:

- Slice the kernels off 3 ears of fresh summer corn. Put the cobs in a large pot and top with 6 cups of water. Bring the water to a boil, reduce heat and simmer for about 30 minutes. Strain, reserving the corn broth.
- In a medium-sized soup pot, melt 2 tablespoons of butter over medium heat. Add 1 chopped Vidalia onion and 1 chopped shallot and sweat for about 10 minutes without browning.
- Add the corn kernels and stir them for a minute or two to coat them in butter. Add the reserved corn broth and simmer the soup until the corn is tender, about 20-30 minutes.
- With a slotted spoon, transfer the corn and onions to a blender with 1 ½ cups of the cooking liquid. Puree for 5 minutes or until completely smooth.
- Transfer to a clean pot and add 1 cup heavy cream, 1 teaspoon freshly grated nutmeg, salt and pepper.
- Thin with additional cooking broth as needed. Chill for at least 3 hours.
- Garnish with toasted walnuts, if desired.