



MEXICAN STREET CORN SOUP

From the kitchen of Mom Dudley

Ingredients:

¼ cup olive or vegetable oil
6 cups fresh corn kernels, from 8-10 shucked cobs (save 6 of the stripped cobs for simmering the soup)
You can also use frozen corn
1 cup chopped yellow onion
¼ teaspoon ancho chili powder (use more or less, depending on your heat preferences) *
kosher salt and freshly ground black pepper
2 large garlic cloves, chopped (about 1 tablespoon)
4 cups chicken or vegetable broth
½ cup sour cream
½ cup grated dry/aged Cotija cheese, plus additional for garnish (substitute Parmesan or Romano if Cotija is unavailable)
1 tablespoon fresh lime juice
1 teaspoon grated lime zest
2 tablespoons plus 2 teaspoons chopped cilantro, divided

Directions:

Heat oil in a large, nonstick pot or cast-iron Dutch oven until shimmering. Add corn kernels, chopped onion, chili powder, ½ teaspoon kosher salt, and ½ teaspoon black pepper. Cook over medium-high heat, stirring frequently, until onions are soft, and corn is lightly charred in spots, about 8-10 minutes.

Add garlic and cook until fragrant, 1 minute. Remove 1-½ cups of corn mixture from the pot and set aside. Stir broth and 6 stripped corn cobs into the pot, scraping up the brown bits on the bottom. Bring to a boil, reduce heat, and simmer for 20 minutes.

Use tongs to remove corn cobs from pot and discard.

Stir sour cream and Cotija into the soup. Transfer soup to a blender or food processor (in batches, depending on the size of your unit for safety) to puree until smooth.

Return soup to pot and if needed, gently reheat to desired serving temperature. Stir in half (¾ cup) of the reserved corn mixture, lime juice, and 2 tablespoons chopped cilantro. Season to taste with salt, pepper, and chili powder.

Toss remaining ¾ cup corn with lime zest and 2 teaspoons chopped cilantro. Serve soup, topped with a few spoonfuls of the corn mixture, and an extra sprinkling of Cotija.