

CHUNKY CORN, BACON, AND CAULIFLOWER CHOWDER

4 ears yellow or white corn

4 cups water

8 oz. thick-cut bacon, cut into lardons

½ c. and 1 tbsp. unsalted butter, divided

1 lb. yellow onion (about 2 medium-large), peeled, cut into ¼-inch dice

5 stalks celery, cut into ¼-inch dice

2–3 medium carrots, peeled, cut into ¼-inch dice

2 cups heavy cream

1 large bay leaf

½ bunch thyme sprigs

2 cups small cauliflower florets

1 lb. yukon gold potatoes, peeled, cut into ¼-inch dice

Extra thyme and parsley, chopped, to finish

Kosher salt and pepper to taste



SUGGESTED PAIRING:

Russian River CHARDONNAY

BRAVIUM

Remove kernels from corn cobs and reserve. Break cobs in half and place in a medium saucepot. Add the water and bring to boil over high heat. Lower heat and continue simmering gently, uncovered, for about 30 minutes. Remove the cobs and reserve the liquid.

Heat a 6qt.-capacity stockpot over medium-high heat. When the pot is hot, add 1tbsp. butter and the bacon lardons and cook, stirring occasionally, til bacon is crisp but still tender. Remove bacon with slotted spoon onto paper towels to drain. Reserve. Pour out about half the bacon fat left in the pot and add the ½ cup butter. Return the pot to the heat, add the

diced onion, carrots, and celery, and sweat the vegetables til they are crisp-tender, adding a pinch or two of salt and a few grinds of pepper. Add the reserved corn kernels and cook for a few minutes more, adding salt to taste. Add the reserved corn cob stock and the heavy cream, bay leaf, and thyme sprigs. Continue simmering for another fifteen minutes or so, til all the vegetables are tender, then add the cauliflower florets. When the florets are almost tender, add the potatoes. Continue simmering gently until the potatoes are tender. Fish out the thyme stems and bay leaf, stir in the chopped herbs, and serve piping hot.