

Creamy Corn Soup

8 ears of corn, kernels cut off cobs, cobs reserved

Olive oil

1 chopped onion

2 cloves garlic (minced)

2 chopped shallots

1 cup dry white wine

1 celery stalk (chopped)

1 qt chicken stock

1 bay leaf

Sautee onions, celery, & shallots in olive oil until softened. Add garlic. Cook until fragrant. Add white wine and reduce. Add corn cobs, bay leaf, and chicken stock and simmer for 1-2 hours. Cool and scrape corn into the stock. Add corn kernels and simmer 20 minutes. Puree and pass through a sieve or china cap. Chill and serve.