



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Corn and Dill Chowder

Inspired by Chef Patty from the wonderful Hopewell restaurant Soup du Jour that is no more and Lorna Sass (author of GreatVegetarian Cooking under Pressure), Lisa has been cooking up a storm with a new pressure cooker the past couple of weeks. We have modified this just in case you aren't armed with said pressure cooker, and hope you will enjoy it too.

Ingredients:

- 1 T. Extra virgin olive oil
- 2 cups chopped onions or sliced leeks
- 4 lg celery ribs, diced
- 4 cups vegetable stock
- 1 lb thin-skinned potatoes cut in chunks
- 4 cups corn kernels (we used frozen corn)
divided for 3 steps
- 1/2 tsp dried thyme or fresh
- 1/3 cup minced fresh dill
- salt and freshly ground pepper to taste

Sautee onions and celery till onions slightly soft. Add stock, potatoes, and only 1 cup corn. Bring to boil and simmer 12 minutes or till potatoes are fork tender.

With a slotted spoon transfer about 2 cups of the cooked vegetables and a little liquid to blender or food processor and puree with 2 cups of uncooked corn kernels.

Do not over-blend or the potatoes will become gummy.

Stir the puree back into the soup together with the remaining 1 cup of uncooked corn.

Add the dill and salt and pepper.

Simmer until the just-added corn is tender, 2-3 minutes. Pureeing only some of the corn kernels gives this soup a creamy texture but still has full flavor.

Enjoy with friends, some crusty bread and a salad.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes