

Sweetcorn chowder

A monthly review of this site's stats shows that in your endless and futile search for all that is novel and inconsequential, on average you lot spend only 11 fleeting and no doubt twitchy seconds reading Yumblog. For fuck's sake, dear readers, you're a capricious bunch ... sometimes I wonder why we bother.

...8, 9, 10, 11, time's up ... now bugger off to somewhere more edifying.

Preparation time: 5 minutes
Cooking time: about 30 minutes
Serves: 2 people for a substantial lunch
Skill level: Easy



Ingredients

- 3 corn on the cobs
- 2 medium potatoes – peeled and cut into small (15.75mm) cubes
- 1 clove of garlic – finely chopped
- 1 medium onion – finely chopped
- vegetable stock – 800ml
- fresh parsley – finely chopped – about 2 tbsp
- olive oil (or butter)
- milk (or single cream) – about 200ml
- s & p

Method

Start by removing the kernels from the corn cob.

Heat some oil (or melt butter) in a large heavy-bottomed saucepan and add the onions and garlic.

Gently sauté until soft and translucent.

Add the diced potato and sweat for a few minutes.

Add the sweetcorn and continue sweating for a few more minutes.

Add the stock, bring to the boil, turn down the heat and simmer for 20 minutes or so until the potatoes are soft.

Add the chopped parsley and blend slightly with a hand blender – you only want to blend about 25% of the soup as this will give it a thicker consistency whilst retaining the majority of the corn kernels intact.

Add some milk (or cream) until you have your preferred thickness.

Reheat, taste and season well.

Serve with a hearty chunk of thickly buttered bread.

Verdict: Tasty, wholesome and comforting like all good soups should be. The fresh corn kernels have a sweet bite to them which I think would be lost if tinned or frozen were used.

Drink: Mug'o'tea.

Entertainment: Radcliffe and Maconie.