



# Creamy Corn Chowder Recipe for Comforting Meals

## Introduction

Corn chowder is a comforting and hearty dish that embodies the flavors of summer. This recipe from Love and Lemons showcases fresh sweet corn and wholesome vegetables, creating a creamy, delicious soup that can be enjoyed any time of the year. Whether you're looking for a cozy family meal or an inviting dish to share with friends, this corn chowder is sure to please.

## Detailed Ingredients with measures

6 ears fresh sweet corn, husks and silks removed  
2 tablespoons butter or vegan butter  
1 medium yellow onion, chopped  
3 celery stalks, chopped  
1 red bell pepper, stemmed, seeded, and diced  
3 garlic cloves, chopped  
5 cups water  
4 medium Yukon Gold potatoes, chopped  
2 teaspoons Old Bay Seasoning  
2 teaspoons sea salt  
 $\frac{1}{2}$  teaspoon dried thyme  
 $\frac{1}{2}$  teaspoon smoked paprika  
1 bay leaf  
Pinches of cayenne pepper  
 $\frac{1}{3}$  cup raw cashews  
 $1\frac{1}{2}$  tablespoons fresh lemon juice  
Chopped chives, for garnish  
Freshly ground black pepper  
Sour cream or vegan sour cream, optional, for serving

## Prep Time

15 minutes

## Cook Time

45 minutes

## Total Time

1 hour

## Yield

Serves 6-8

Enjoy your homemade corn chowder!

## Detailed Directions and Instructions

### Prepare the Corn:

- Slice the kernels off the corn cobs.
- Use the back of a chef's knife to scrape off the milky liquid from the cobs.
- Snap the cobs in half and set aside.

### Sauté the Vegetables:

- Heat the butter in a large pot or Dutch oven over medium heat.
- Add the onion, celery, and red bell pepper.
- Cook, stirring occasionally, for 8 minutes, or until softened.
- Stir in the garlic.

### Add Potatoes and Spices:

- Add the water, potatoes, Old Bay Seasoning, sea salt, dried thyme, smoked paprika, bay leaf, cayenne pepper, and several grinds of black pepper.

- Place the corn cobs into the pot.
- Simmer for 20 minutes.

See also 7 Minute Eggless Coffee Cake in Microwave

**Add Corn Kernels:**

- Remove and discard the corn cobs and bay leaf.
- Add the corn kernels and the milky corn liquid to the pot.
- Simmer for 10 to 15 minutes, or until the potatoes are tender.

**Blend for Creaminess:**

- Transfer 2 cups of the soup to a high-speed blender.
- Add the raw cashews.
- Blend until creamy.
- Stir the blended mixture back into the soup.

**Final Touches:**

- Stir in the fresh lemon juice.
- Season to taste with additional salt and pepper if needed.

**Serve:**

- Garnish with chopped chives.
- Serve with dollops of sour cream or vegan sour cream, if desired.

## Notes

**Cashew Option:**

- For a more traditional corn chowder, skip the cashews. After you puree 2 cups of the soup, add it back to the pot along with  $\frac{1}{2}$  cup heavy

cream. Stir in the lemon juice and simmer gently over very low heat, stirring often, for 5 minutes, or until the chowder thickens slightly and the raw cream flavor mellows. Season to taste and serve.



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## Cook techniques

### Preparing Corn

Slice kernels from the corn cobs and scrape off the milky liquid using the back of a chef's knife.

## Sautéing Vegetables

Cook chopped onions, celery, and red bell pepper in butter over medium heat until softened, then add garlic.

## Simmering

Combine water, potatoes, and spices with corn cobs in the pot and simmer for 20 minutes to develop flavors.

## Blending for Creaminess

Transfer a portion of the soup to a blender with raw cashews and blend until creamy before stirring back into the pot.

See also Stuffed Lemon Cookies

## Final Seasoning

Stir in fresh lemon juice and adjust seasoning with salt and pepper to taste before serving.

## FAQ

### Can I use frozen corn instead of fresh corn?

Yes, you can substitute frozen corn for fresh corn. Adjust the cooking time accordingly.

### Is it necessary to add cashews for creaminess?

No, cashews can be skipped for a traditional corn chowder. You can use heavy cream instead.

### **How long does leftover corn chowder last in the fridge?**

Leftover corn chowder can be stored in the fridge for about 3 to 4 days.

### **Can I make this chowder vegan?**

Yes, use vegan butter and omit heavy cream or substitute it with a plant-based cream.

### **What can I use instead of Old Bay Seasoning?**

You can use a combination of celery salt, paprika, and other desired spices as a substitute for Old Bay Seasoning.

## **Conclusion**

Enjoy this delicious corn chowder as a comforting meal that combines sweetness from fresh corn with the heartiness of potatoes and a blend of spices. Whether you opt for a creamy version or the traditional style, this chowder is perfect for any occasion.

### **Spicy Corn Chowder**

Add diced jalapeños or a splash of hot sauce to give your corn chowder a spicy kick.

### **Smoky Bacon Corn Chowder**

Incorporate crispy bacon for a smoky flavor that enhances the richness of the chowder.

### **Vegetable-Loaded Corn Chowder**

Throw in additional vegetables such as zucchini or carrots for added

nutrition and texture.

### **Coconut Corn Chowder**

Substitute some of the water with coconut milk for a tropical twist and creamy consistency.

### **Chipotle Corn Chowder**

Blend in chipotle peppers in adobo sauce to give the chowder a smoky, spicy flavor profile.

See also Instant Pot Corn Chowder with Cream Cheese and Bacon

### **Herbed Corn Chowder**

Add fresh herbs like basil or cilantro for an aromatic lift that complements the corn.

### **Corn Chowder with Lime**

Zest up the flavor by adding lime juice instead of lemon juice for a zesty finish.

### **Cheesy Corn Chowder**

Mix in shredded cheddar cheese for a rich and indulgent version of corn chowder.



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