



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
½ teaspoon dried thyme
½ teaspoon smoked paprika
1 bay leaf
Pinches of cayenne pepper
⅓ cup raw cashews
1½ 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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