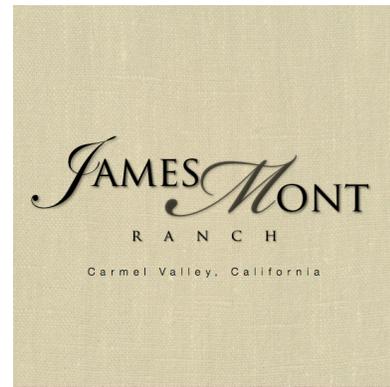


RECIPE



JAMESMONT RANCH SPICY CHORIZO CORN CHOWDER

INGREDIENTS

4	CUPS	FRESH CORN KERNELS (FROM ABOUT 3 EARS)
1/4	CUP	KOSHER SALT
2		LIMES
		KOSHER SALT (TO TASTE)
		FRESH GROUND BLACK PEPPER (TO TASTE)
2		POBLANO CHILES (PASILLAS)
12	OZ.	SOYRIZO (VEGETARIAN CHORIZO), CASING REMOVED
1/2	CUP	WHITE WINE
2	CUPS	VEGETABLE STOCK
		CRÈME FRAÎCHE
1/2	CUP	CHIFFONADE FRESH BASIL LEAVES
1/4	CUP	SLIVERED RED ONION - CHOPPED
		LIME WEDGES

METHOD

JAMESMONT RANCH SPICY CHORIZO CORN CHOWDER

1. REMOVE HUSKS FROM CORN. IN A LARGE BOWL, COVER EARS OF CORN WITH COLD WATER AND 1/4 CUP KOSHER SALT AND THE JUICE OF 1 LIME. LET SOAK FOR 30 MINUTES. REMOVE FROM WATER. BRUSH EACH EAR LIGHTLY WITH BUTTER AND LIBERALLY SPRINKLE WITH KOSHER SALT AND FRESH GROUND BLACK PEPPER AND BROIL UNTIL GOLDEN BROWN, TURNING ON ALL SIDES. DO NOT LET IT GET DARK! REMOVE FROM OVEN AND LET COOL, THEN USING A SHARP KNIFE, REMOVE THE KERNELS FROM THE COB. (MAY DO THIS STEP SEVERAL HOURS AHEAD).
2. PREHEAT BROILER. OIL A RIMMED BAKING SHEET. SET CHILES ON SHEET AND BROIL, TURNING AS NEEDED, UNTIL BLACKENED ALL OVER, ABOUT 18 MINUTES TOTAL. LET COOL, THEN PEEL, REMOVE STEM AND SEEDS, AND CHOP; SET ASIDE. (MAY DO THIS STEP SEVERAL HOURS AHEAD).
3. CRUMBLE SOYRIZO IN A CAST IRON STOCK POT AND COOK ON MEDIUM HEAT UNTIL CRUMBLY AND IT STARTS TO STICK TO THE BOTTOM OF THE PAN. REMOVE FROM HEAT. DEGLAZE THE PAN WITH 1/2 CUP OF WHITE WINE. PLACE BACK ON MEDIUM HEAT. ADD STOCK, CORN AND PEPPERS. BRING TO A BOIL AND COOK, STIRRING OCCASIONALLY, UNTIL CORN IS JUST TENDER, ABOUT 10 MINUTES. REDUCE HEAT TO A SIMMER. COOK 2 MORE MINUTES TO BLEND FLAVORS.
4. REMOVE FROM HEAT. ADD SALT AND PEPPER TO TASTE. LADLE INTO SOUP BOWLS. ON EACH BOWL OF SOUP - ADD A DOLLOP OF CRÈME FRAÎCHE, SPRINKLE WITH ONION AND BASIL, AND SQUEEZE 1/4 OF A LIME OVER ENTIRE CONTENTS. SERVE IMMEDIATELY.

SERVES 4

ADAPTED BY DARREN-JAMES MOOS FROM THE RECIPE "SPICY CHORIZO CORN CHOWDER", SUNSET, JULY, 2013