

ROASTED CORN AND POBLANO CHOWDER

Serves 6 to 8

Don't substitute frozen corn for fresh. Because it is parcooked, frozen corn won't release the starchy liquid that flavors and thickens the soup. In addition to the usual garnishes, you can serve the chowder with our Fried Corn Tortilla Pieces (recipe follows), if desired.

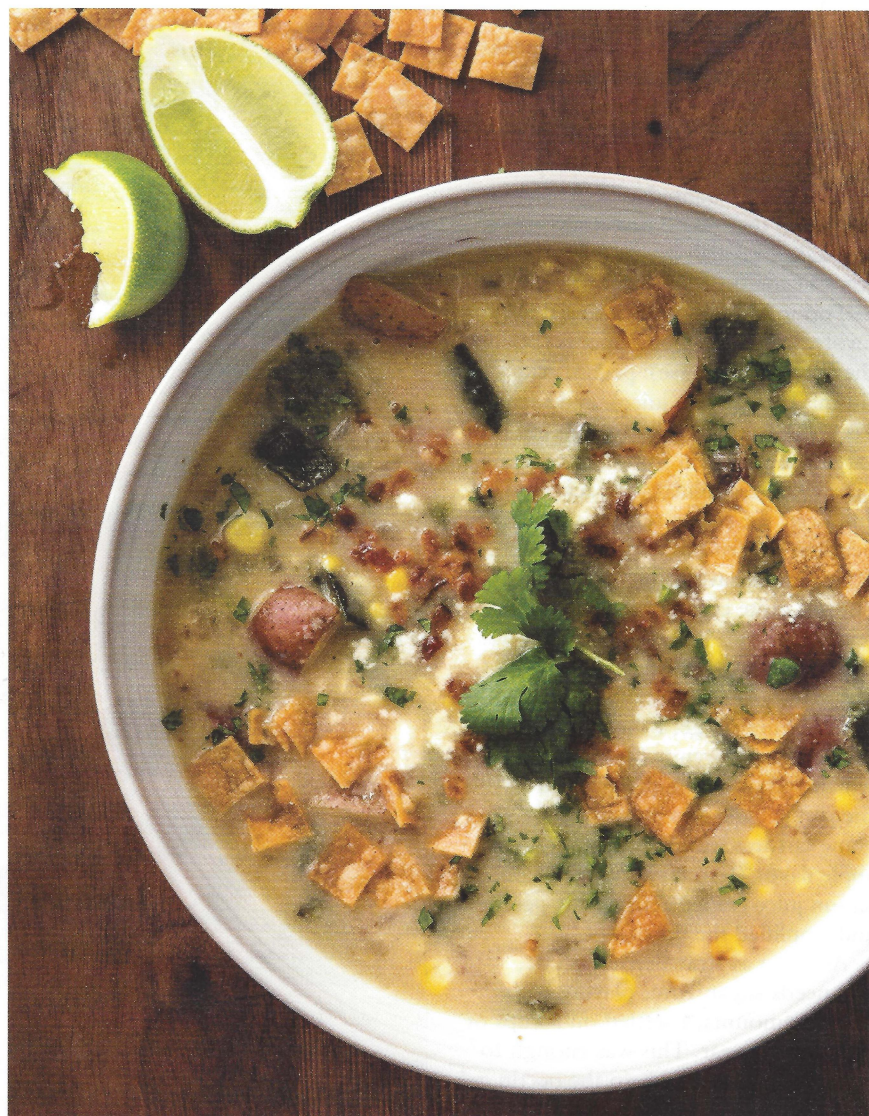
- 2 poblano chiles, stemmed, halved lengthwise, and seeded
- 1 tablespoon vegetable oil
- 6 ears corn, kernels cut from cobs (5¼ cups)
- Salt and pepper
- 4 slices bacon, chopped fine
- 1 onion, chopped fine
- 2 garlic cloves, minced
- 7 cups chicken broth
- 1 pound red potatoes, unpeeled, cut into ½-inch chunks
- ¼ cup half-and-half
- 2 (6-inch) corn tortillas, torn into 1-inch pieces
- 1 tablespoon minced fresh cilantro, plus leaves for serving
- 1 tablespoon lime juice, plus lime wedges for serving
- Sour cream
- Crumbled queso fresco

1. Adjust oven rack 6 inches from broiler element and heat broiler. Line rimmed baking sheet with aluminum foil. Toss poblanos with 1 teaspoon oil in bowl. Arrange poblanos cut side down in single column flush against short side of sheet.

2. Toss corn, remaining 2 teaspoons oil, ½ teaspoon salt, and ½ teaspoon pepper together in now-empty bowl. Spread corn in even layer on remaining portion of sheet next to poblanos. Broil until poblanos are mostly blackened and corn is well browned and tender, 10 to 15 minutes, flipping poblanos and stirring corn halfway through broiling.

3. Place poblanos in bowl, cover with plastic wrap, and let cool for 5 minutes. Remove skins and chop poblanos into ½-inch pieces; transfer to clean bowl and set aside.

4. Meanwhile, cook bacon in Dutch oven over medium heat until crispy, 5 to 7 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate. Add onion and ¼ teaspoon salt to fat left in pot and cook until onion is softened and beginning to brown,



Bright garnishes like cilantro and lime invigorate this deeply satisfying soup.

5 to 7 minutes. Add garlic and cook until fragrant, about 30 seconds.

5. Add broth, potatoes, browned corn, and ½ teaspoon salt to Dutch oven and bring to simmer, scraping up any browned bits. Cook at vigorous simmer until potatoes are tender, 15 to 20 minutes. Remove from heat and stir in half-and-half.

6. Transfer 2 cups chowder to blender. Add tortillas and process until smooth, about 1 minute. Return pureed chowder to pot and stir in chopped poblanos. Return to medium heat and bring to simmer. Stir in minced cilantro, lime juice, ¾ teaspoon salt, and ¾ teaspoon pepper. Serve, passing bacon, cilantro leaves, lime wedges, sour cream, and queso fresco separately.

FRIED CORN TORTILLA PIECES

Makes about 1 cup

These fried pieces of tortilla make an excellent crispy accompaniment to soups and chowders, including our Roasted Corn and Poblano Chowder.

- ¾ cup vegetable oil
- 4 (6-inch) corn tortillas, cut into ½-inch pieces
- Salt

Heat oil in 10-inch skillet over medium-high heat until shimmering. Add tortillas and cook, stirring occasionally, until golden brown, 3 to 5 minutes. Using slotted spoon, transfer tortillas to paper towel-lined plate. Sprinkle with salt and let cool slightly to crisp.