

CORN SOUP WITH SMOKED SALMON

Prepared by: Joann Schwarberg, July 2017

Source: Aquavit

½ pound fingerling or small Yukon Gold potatoes
6 ears corn, shucked
2 tablespoons grapeseed oil or canola oil
Bones from 2 salmon, chopped into pieces with cleaver (optional)
2 shallots, finely chopped
1 garlic clove, finely chopped
4 cups chicken stock
1 cup sour cream
Kosher salt and freshly ground black pepper
6 ounces smoked salmon (in one chunk), cut into ½-inch cubes
1 tablespoon finely chopped fresh tarragon
1 tablespoon finely chopped fresh cilantro

Preheat the oven to 400 degrees.

Pierce the potatoes in a few places with a fork. Put the corn and the potatoes on a baking sheet and roast, turning occasionally, for 25 to 30 minutes, until the potatoes are fork-tender. Let cool.

Cut the kernels off the corncobs and set aside. Break each corncob into 2 or 3 pieces and set aside. Heat the oil in a large pot over medium-high heat. Add the salmon bones (if using), shallots, and garlic, and sauté for about 3 minutes until the shallots start to soften. Add the corncobs and stock, bring to a simmer, and simmer for 30 minutes.

Meanwhile, peel the potatoes and cut into chunks; set aside.

Strain the stock into a large bowl and add the corn kernels and potatoes. Transfer to a blender, in batches if necessary, and puree. Add the sour cream and blend well.

Pour the soup into a large saucepan and reheat gently over medium heat; do not let boil. Remove from the heat and season with salt and pepper.

Ladle the soup onto bowls. Garnish with the smoked salmon, sprinkle with tarragon and cilantro, and serve immediately.

Joann's Notes: All easy. I used McGonigle's smoked salmon. I added the salmon skin, as well as the bones to the stock. I also added 1 tablespoon salt before rewarming.

