

# Chef Jack's Corn Chowder

Recipe courtesy Paula Deen

1 cup (2 sticks) butter  
1 small onion, diced  
1 small carrot, finely diced  
1 small celery stalk, diced  
1 clove garlic, minced  
1/2 cup all-purpose flour  
3 cups white corn kernels, fresh or frozen  
3 cups chicken stock  
2 cups half-and-half  
Pinch freshly grated nutmeg  
Kosher salt and freshly ground black pepper

Melt 1 stick of butter in a large saucepan over medium heat. Add the onion, carrot, celery, and garlic, and sauté for 2 minutes. Add the flour and stir to make a roux. Cook until the roux is lightly browned; set aside to cool to room temperature.

Meanwhile, combine the corn and chicken stock in another saucepan, and bring to a boil. Simmer for 10 minutes. Pour the boiling stock with the corn (a little at a time) into the saucepan with the roux, whisking briskly so it doesn't lump. Return the skillet to the heat and bring to a boil. The mixture should become very thick.

In a small saucepan, gently heat the half-and-half; stir it into the thick corn mixture. Add the nutmeg and salt and pepper, to taste. \*Just before serving, cut the remaining stick of butter into large chunks. Add it to enrich the soup, stirring until the butter melts.\*

*\*We skipped the last two sentences – we didn't figure we needed ANOTHER stick of butter for dinner!\* Turned out great without it. I'll be honest – I tried a bite or two with an inordinate amount of butter melted in just to see... Didn't taste much better.*