

Thai Corn Chowder

Total Time: 1 hr 10 min

Prep: 15 min Cook: 55 min

Yield: 4 servings

Level: Intermediate

Ingredients

4 ears corn	Kosher salt
2 cups diced red-skinned potatoes (about 12 ounces)	1 red jalapeno pepper, seeded and minced
3/4 cup chopped scallions	1 13.5-ounce can coconut milk
2 tablespoons grated peeled fresh ginger	8 fresh basil leaves
4 cloves garlic, smashed	8 fresh mint leaves
8 black peppercorns	4 radishes, thinly sliced
1 stalk lemongrass, cut into thirds (optional)	1/4 cup roughly chopped fresh cilantro
4 tablespoons unsalted butter	Juice of 1/2 lime, plus lime wedges for garnish
	1 tomato, seeded and diced

Directions

1. Cut off the corn kernels; set aside.
2. Combine the cobs, 1 cup potatoes, 1/2 cup scallions, 1 tablespoon ginger, the garlic, peppercorns and 5 cups water in a pot.
3. Smash the lemongrass, if using, and add to the pot. Bring to a boil, then simmer for 25 to 30 minutes.
4. About 10 minutes before the broth is finished, melt the butter over medium-high heat in a separate pot.
5. Add the remaining 1 cup potatoes, season with salt and cook until slightly soft, 5 minutes.
6. Add the remaining 1 tablespoon ginger and the jalapeno; cook 1 minute.
7. Add the corn kernels; cook until the vegetables are just tender, 3 to 4 minutes.
8. Strain the broth, pressing out as much liquid as possible; discard the solids.
9. Add 2 cups of the strained broth to the potatoes and corn; bring to a boil, cover and simmer for 10 minutes.
10. Add the coconut milk, basil and mint; season with salt. Stir until simmering.
11. Remove from the heat and add the radishes, cilantro and lime juice. Top with diced tomato and the remaining 1/4 cup scallions and serve with lime wedges.

Recipe courtesy of Food Network Magazine

© 2016 Television Food Network, G.P. All Rights Reserved.

Read more at: <http://www.foodnetwork.com/recipes/food-network-kitchens/thai-corn-chowder-recipe.print.html?oc=linkback>