

Corn Chowder w/Clams and Jalapeno Cream

Ingredients:

Corn Chowder

2 cups chicken stock

5 1/3 ounces dry white wine

1 garlic clove, minced

1 sprigs fresh thyme

1 1/3 pounds (about 4 dozen) littleneck clams in the shell, scrubbed clean

8 teaspoons (2 ounces) unsalted butter

1 medium onion, diced

1 leek, white part only, diced

1 large carrot, diced

1 stalk celery, diced

5 ears fresh sweet corn, shucked, kernels removed, reserving cobs

8 ounces heavy cream

salt

Freshly ground white pepper

Juice of 1/2 small lemon

Jalapeno Cream

1/3 cup heavy cream, whipped

8 teaspoons sour cream

1 jalapeño pepper, cored, seeded and minced

Salt and freshly ground white pepper

Directions:

1. Prepare the chowder: In a large saucepan, bring the chicken stock and white wine to a boil with the garlic and thyme. Add the clams, bring back to a boil, cover, and steam until the clams are just opened, 3 to 4 minutes. Strain the liquid into a bowl and discard any unopened clams. Remove the clams from their shells and set aside.
2. In a 3-quart saucepan, melt the butter. Sauté the onion, leek, carrot, and celery over medium heat, until al dente, about 10 minutes. Pour in the clam liquid and bring to a boil. Add the corncobs and the corn kernels, reserving 1 cup kernels for garnish. Simmer for 30 minutes.
3. Remove the cobs and strain the soup into a clean saucepan. Transfer the strained vegetables to a blender or food processor, pour in the cream, and process until pureed, still retaining a little texture. Stir back into the soup and season lightly with salt and pepper. Bring the soup to a boil, add the reserved clams, and simmer for 1 minute. Season to taste with salt, pepper and lemon juice.
4. Meanwhile, prepare the jalapeño cream: In a small bowl, combine all the ingredients, seasoning to taste with salt and pepper.

Yield: 4 Servings