

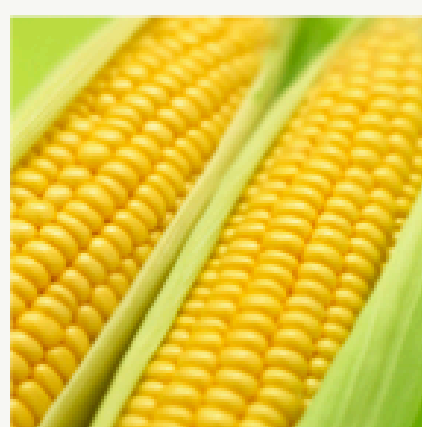
# ideal**o**bite chicagobite



LOCAL BITE – CHICAGO

WHIP IT UP: CREAMY CORN SOUP

## Com(er) the Market



### The Bite

Been stocking up on in-season veggies? If you like corn - at its peak right now - then try this spicy, creamy corn soup from Monogramme Catering's Melissa Graham, founder of **Purple Asparagus**, a nonprof that gets families together through food. This Moroccan-style fall recipe's got a kick - get your share.

### Small Changes ADD UP

If 10,000 Chicago Bites buy a locally grown ear of corn instead of a nonlocal one, we'll save enough gas to drive to NYC's Wall Street and back 12 times.

### Moroccan Spiced Corn Soup with Harissa

Serves 4

Ingredients:

(local and organic whenever possible)

- 3 ears corn
- 1 small shallot
- 2 sprigs thyme
- 4 cilantro stems
- 1 1/2 Tb extra-virgin **olive oil**
- 1/3 cup red onion, finely chopped
- 1 medium garlic clove, minced
- 1/2 **serrano** chili, seeded and minced
- 1 Tb all-purpose flour
- 3/4 tsp coriander seeds, toasted and finely ground (note: if you don't have a mortar and pestle, or spice grinder, just go with store-bought, untoasted)
- 3/4 tsp cumin seeds, toasted and finely ground (see note on coriander)
- Pinch of cayenne pepper
- 1 Yukon Gold potato, peeled and cut into 1/8-inch dice
- Kosher salt, to taste
- 1 1/2 Tb heavy cream
- 1 Tb cilantro, finely chopped
- 4 tsp **harissa** or other spicy red pepper paste

Directions:

Shuck corn and remove kernels from the cob. Set aside the kernels. Put cobs into a medium saucepan with shallot, thyme, and cilantro stems. Cover with water and bring to a boil. Simmer for 20 minutes. Strain and reserve as corn stock.

Heat olive oil in a medium saucepan until hot, but not smoking. Sauté red onion, garlic, and serrano chile until fragrant, about 2 minutes. Sprinkle pan with all-purpose flour and spices and cook, stirring constantly, for 3 minutes. Add 3 cups of the corn stock and bring to a boil. Add potato and simmer for 5 minutes. Add corn kernels and cook for 10 minutes or until corn and potatoes are both tender.

Let cool slightly and puree in a food processor. Force through a fine mesh sieve (or colander if you don't have one, like, well, us), pressing hard on solids; lose solids. Return the soup to a clean pan and bring to a simmer. Add kosher salt to taste, about 1 teaspoon. Add heavy cream and cook for 2 minutes. If the soup is too thick, add any remaining corn stock or water. Remove from heat and stir in cilantro. Pour into bowls and top with a teaspoon or less of harissa.

## Wanna Try?

**Monogramme Events and Catering**, 1043 N. California Ave. (773-991-1920).

Corn, available at **MickKlug Farm** at the **Green City Market**, south end Lincoln Park. Market prices vary.

Monogramme Events and Catering - [Map It](#)  
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### COCKTAIL FACT

IL's **Richardson Farm** claims to have the largest corn maze in the world (*Jeopardy* agrees), but the Guinness record belongs to a 40-acre maze in Dixon, CA. Meanwhile, a NE farm is slated to open this September with a 54-acre maze.

SHARE

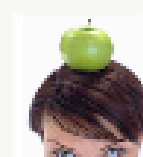
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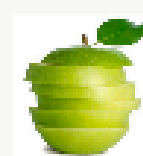
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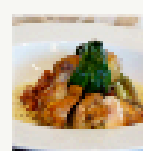
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