

Sweet Corn SOUP

Recipe By Rick Edge, Highlands Inn
Serves 8

6 ears sweet yellow corn
4 oz unsalted butter
6 cups corn stock
1 yellow onion -diced
2 ribs celery -diced
 $\frac{1}{2}$ bunch flat leaf parsley
 $\frac{1}{2}$ bunch thyme

- Cut kernels off of corncob and set aside.
- Place onion, celery and corncobs in medium sized pot and cover with water.
- Bring to a boil and add parsley and thyme reduce to a simmer.
- Simmer for 3-4 hours and strain.
- Place kernels in pot and cover with corn stock.
- Bring to a boil and cook for 1 minute.
- Place ingredients into a blender and blend (starting on a low speed) for two minutes.
- Strain through a fine sieve, season with salt and serve.

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