

Corn and Lobster Chowder, Chive Crème Fraîche

Serves 4

This deliciously corn-flavored soup with a touch of chili provides a huge blast of summer flavor. The preparation of the soup base is a delicate procedure, so take your time and watch the pot as you stir.

- 5 ears Fresh corn, shucked
- ½ C. Diced, peeled potato
- ½ ea. Jalapeno, stemmed and seeded
- ½ C. Heavy Cream
- 1 ear Fresh corn
- ½ # Lobster tail meat, poached and diced (you may substitute jumbo lump crab)
(If you desire, save 4 nice pieces of claw meat to garnish soup.)
- 1-2 Tbs. Extra Virgin Olive Oil
- Salt and pepper
- ¼ C. Crème fraîche (may substitute sour cream)
- Small bunch of chives sliced into 1/16 inch rounds

1. Lightly oil 1 ear of corn with olive oil. Season with salt and pepper and grill over high heat. The tips of the kernels should be just blackened. Remove from grill and set aside. When cooled, cut corn off cob.
2. Cut remaining corn from cobs. Discard cobs.
3. Combine corn, potato, and jalapeno. Juice well. (I use a masticating juicer manufactured by Champion. It extracts better than the centrifugal juicers.) Run the hard parts through the juicer again and combine the juices. Discard the hard parts.
4. Place juice in a heavy pot with cream. Place over low to medium heat. Heat while stirring constantly and gently until mixture thickens. Bring barely to a simmer and cook about 5 minutes. Do not allow to come to a rapid boil!
5. Place roasted corn and lobster into soup. Season with salt and pepper.
6. Place crème fraîche into a bowl. Add chives and season with salt and pepper. Whisk until slightly thickened.
7. Place soup in bowls. Garnish with a small dollop of the chive crème fraîche. If reserved, place lobster claw atop the crème fraîche.