



Menu du Jour

20 May 05

Smoked Corn & Andouille Chowder with Avocado
(Serves six to eight)

Smoked Corn & Andouille Chowder with Avocado

Smoked sweet corn, accompanied with smoked Andouille sausage, makes a deliciously flavorful chowder that's perfect for a cool evening while the avocado adds a creamy smoothness to the chowder. Add a tossed salad and some crunchy fresh-baked bread for a meal.

3 ears large fresh sweet corn
2 tablespoons unsalted butter
3/4 cup diced yellow onion (about 1/2 large onion)
2 medium Yukon Gold or Red Bliss potatoes, diced (about 4 cups)
1 rib celery, diced (about 3/4 cup)
1/2 pound hickory-smoked Andouille sausage, diced
2 tablespoons diced Jalapeño chile
3 1/2 cups chicken stock (homemade preferred)
2 sprigs fresh thyme (or 1 teaspoon dried thyme)
2 bay leaves
2 sprigs fresh parsley (or 1 teaspoon dried parsley)
1 1/2 cups light cream
Kosher salt
Cracked black pepper
2 Hass avocados, sliced

Carefully peel back the cornhusks and remove silk. Soak corn ears in cold water for at least 1 hour. Drain and fold husks back over ears, securing with kitchen twine. Smoke corn at 225 degrees F. over hickory or maple for 1 to 1 1/2 hours. Remove corn from smoker and remove kernels from ears, reserving kernels and any liquid. (Three large ears will yield about 2 cups of kernels.)

Melt butter in a medium stockpot over medium heat. Add chopped onion, celery, Andouille, and Jalapeño; cook, stirring often, until the onions and celery soften, about 10 minutes. Add potatoes, stock, and herbs. Bring to a simmer; cover and cook for 8 to 10 minutes or until the potatoes are barely tender. Add corn and cook for 5 minutes. Add cream and return to a simmer (do not boil). (If necessary, thicken with a slurry made by combining 1 tablespoon of cornstarch with 1 tablespoon chicken stock or water.) Season to taste with salt and freshly ground black pepper. Remove herb sprigs and bay leaves before serving.

Ladle chowder into warmed serving bowls; garnish with sliced avocados.

From The Kitchen Of Michael H. Stines

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Cooking & Presentation Photos



Roasted Corn From The Smoker



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