



Total Time
75 MIN.

Difficulty
EASY

Yields
12

Serving Size

Soup in the summer is always acceptable when sweet corn and refreshing craft beer come together to create a velvety rich chowder, perfect to start any al fresco meal.



Tip

Tips:

- Garnish chowder with other fun toppings, such as cooked and crumbled bacon, grated Cheddar cheese and/or garlicky croutons.
- Turn chowder into a meal with the addition of grilled shrimp and some crusty bread for dipping.

INGREDIENTS

	WEIGHT	MEASURE
unsalted butter	1/3 cup	75 mL
chopped red pepper (7.5 oz/212 g)	1 1/4 cups	300 mL
chopped green onions (3 oz/85 g)	3/4 cup	175 mL
chopped celery (3.3 oz/93 g)	3/4 cup	175 mL
all-purpose flour	3 tbsp	45 mL
minced garlic	4 tsp	20 mL
smoked paprika	1 tbsp	15 mL
salt	2 tsp	10 mL
pepper	3/4 tsp	4 mL
reconstituted Low Sodium Chicken Stock	9 cups	2 L
craft lager or cream ale	2 1/4 cups	550 mL
bay leaves	3	
fresh or frozen corn	9 cups	2 L
chopped fresh chives	2 tbsp	30 mL

INSTRUCTIONS

1. Melt butter in Dutch oven set over medium heat; sauté red pepper, onions and celery for 8 to 10 minutes or until tender. Add flour, garlic, paprika, salt and pepper; cook, stirring, for 2 minutes.
2. Whisk in chicken stock and beer. Bring to boil; reduce heat to medium-low. Stir in bay leaves and corn. Simmer, partially covered, for 30 minutes, stirring occasionally.
3. Transfer half of the chowder (about 6 cups/1.5 L) to blender, being careful not to include bay leaves; purée until smooth. Return to saucepan and stir until combined; simmer for 8 to 10 minutes or until warmed through.
4. Remove bay leaves; serve chowder garnished with chives.