

## Grilled Corn and Chilpotle Soup

<http://userealbutter.com/2009/09/17/grilled-corn-chilpotle-soup-recipe/>

*from Blue Corn Cafe and Brewery in Santa Fe*

6 medium ears of sweet corn  
2-3 chilpotle peppers (use 2 or 1 if you're skittish)  
1 large red onion, minced  
2 cups water (perhaps sub in homemade chicken broth here)  
4 cups whipping cream (I substitute half and half)  
white pepper, to taste  
cumin, to taste  
1 avocado, peeled and sliced (optional)

### **relish**

*modified by my laziness*

reserved grilled corn  
1 tbsp red bell pepper, diced  
1/8 tsp jalapeno pepper, minced  
1 tbsp honey  
3 tbsps white vinegar  
salt to taste

Shuck the corn and rub with oil and salt. Place on heated grill. Keep an eye on the grilling because the kernels should blacken and pop some, but not entirely. Turn the cobs as the kernels begin browning. When nicely browned, remove from heat and cut the kernels off the cob with a sharp knife (please be careful). Divide the corn in half. Combine half the corn with the onions, chilis, spices, and half of the water or broth in a food processor and pulse until it forms a coarse paste. Add more water (broth) as needed. Leave it a little chunky if that is your desire. Empty the contents into a saucepan and stir in the cream (or half and half). Heat to a boil and reduce to a simmer. Let it simmer for 15-20 minutes. If you want the fullest flavor, reduce the volume of the soup by half. Mix the relish ingredients together in a bowl and cover for at least an hour. Serve the soup with the relish and avocado.