Spicy chilled corn and avocado soup recipe
Serves 6

7 ears corn, shucked
Salt, to taste
6 cups chicken stock
2 avocados, peeled and sliced
1/3 cup lime juice
1 jalapeno pepper, sliced with or without seeds
Pepper, to taste
1 cup heavy cream
A few pinches of ancho chile powder (for garnish)
3 tablespoons coarsely chopped fresh cilantro (for garnish)
2 limes, cut into wedges (for garnish)

1. Bring a large pot of salted water to a boil. Add the corn, cover the pot, and return the water to a boil. Turn off the heat and let rest for 5 minutes. With tongs, transfer corn to a platter and let cool.

2. With a sharp knife, scrape the kernels from the cob. Set aside 1/3 cup kernels for the garnish and transfer the remaining kernels to a bowl. Add the chicken stock, avocados, lime juice, jalapeno pepper, salt, and pepper.

3. In a blender in 2-cup batches, puree the soup until smooth. Transfer to a bowl. Stir in the cream and taste. Add more salt and pepper, if you like. Chill until cold.

4. Ladle the soup into bowls. Sprinkle each with chili powder, cilantro leaves, and corn kernels. Serve a lime wedge with each bowl.

Tip #1: The sticky problem of scraping kernels off the cob without sending them to kingdom come in the process is solved with the use of a bundt pan or a smaller bowl set inside a larger one. Stand the base of the cob in the center hole of the bundt pan or upright in a small bowl set it in a larger one. Saw from top down. The kernels fall into the larger bowl without flying into every corner of your kitchen.

Tip #2 Warning! Hot soup! To puree hot liquid in a blender, only fill it 1/3 full. Cover the lid with a folded dishtowel and hold it down with your hand. Start on low speed, and increase the speed gradually.

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