

Summer Corn Soup

4 slices bacon, chopped
1/2 onion, chopped
2 stalks celery, chopped
1 carrot, chopped
5 ears corn, husked and silks removed
2 cups reduced sodium chicken broth
1/8 teaspoon cayenne pepper
1 tablespoon dried parsley (or 3 tablespoons fresh)
1/2 teaspoon salt
2 cups milk, divided
2 tablespoons flour
Salt and pepper to taste

In a Dutch oven, sauté the bacon until crisp. Remove to a paper towel, reserving 2 tablespoons drippings in the pan. Add onion, celery and carrot to pan and sauté until tender, about 5-7 minutes. Add the chicken broth, cayenne, parsley and salt. Cut the corn kernels from the cobs, you should have about 4 cups. Add 2 cups of the kernels to the pan. Place the remaining 2 cups of kernels in a blender with 1 1/2 cups of the milk and puree. Add to pan. Bring to a boil, reduce heat and simmer for about 20 minutes. Whisk together remaining 1/2 cup milk and flour. Add to mixture and bring to a boil until thickened slightly. Adjust seasoning with salt and pepper. Serve topped with bacon.