

## CORN CHOWDER

*(adapted from [Beautiful Disasters](#))*

2 cups corn kernels  
2 Tablespoons butter  
1 shallot, finely chopped  
1 + 1/2 teaspoons salt

2 teaspoons thyme  
3/4 teaspoon black pepper  
a few fresh basil leaves  
scant 1/4 cup all-purpose flour  
4 cups water  
8 baby Yukon gold potatoes, cut in pieces  
3/4 cup half-and-half  
1/2 Tablespoon white sugar

Heat the butter in a large pan. Let it melt, then add the shallots, thyme, salt, and pepper. Cook for about 6-8 minutes, stirring frequently, until the shallot is soft and starting to get some golden color. Add the flour and cook for another couple of minutes, stirring constantly. Gradually add the water, keep stirring. Bring the mixture to a boil, then add the corn kernels and potatoes. Bring the chowder to a simmer, then reduce the heat to medium-low and simmer for about 15 minutes, or until potatoes are tender.

Transfer a little less than 2 cups of the chowder and the basil leaves to a blender and puree until smooth. Stir the puree back into the pan. Add the half-and-half then return the chowder to a simmer. Season to taste with salt, pepper, and mix in the sugar.