

Chilled Hatch Chile-Cucumber Soup and Roasted Yellow Corn

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

The soup

¾ cup Hatch chiles roasted and peeled; use ½ hot and ½ mild

3 cucumbers peeled and seeded rough chop

1 medium yellow onion rough chop

4 cloves of garlic

Lemon juice to taste

Kosher salt and white pepper

Roasted Corn

2 ears of corn; leave the husk on

Kosher salt and white pepper

For the soup: In a 2-quart pot add the onion and garlic and cover with cold water and bring this up to a boil. Strain the onion and garlic out and repeat two more times but on the third time reserve ¾ of a cup of water. Place the chiles, cucumbers and a ¼ cup of the water in the blender. Puree the soup until it becomes smooth. You might need to add all of the water to assist with pureeing. Strain through a fine mesh strainer to remove the fibers and then season with the lemon juice, salt and white pepper. Let the soup sit for 30 minutes, then check to see if you need to add anymore lemon juice or salt and pepper.

For the corn: Preheat the oven to 400 degrees. Once the oven is heated, place the corn in the oven and let roast for 30 minutes or until the kernels feel soft to the touch. Remove the corn from the oven and let completely cool before removing the husk. Once the husk is removed, use your knife to remove the kernels and place in a bowl and season with salt and pepper. Set aside.

To complete: Place your bowls in the refrigerator so that they will be chilled. Ladle some soup in the bowl and sprinkle the corn into the soup. You can also add some queso fresco to the soup – it is delicious.

Bon Appetit.