

Corn and Green Chili Bisque

1.5 Tbsp. butter
1 onion, diced
3 large Anaheim peppers, diced
1 jalapeno (remove the seeds and ribs if you don't want it to be too spicy)
1 red bell pepper, diced
3 cloves garlic, minced
1 (28 oz.) can tomatillos, cored and coarsely chopped (or about 1.25 lbs. fresh)
1 tsp. ground cumin
1/2 tsp. oregano
1/2 tsp. chili powder
salt and pepper
2 cups corn, preferably roasted or grilled, divided
4 cups chicken or vegetable broth
1/4 cup masa harina (corn flour)
3/4 cup cream, half and half, or whole milk

In a stockpot or Dutch oven, melt the butter. Cook the onion and all the peppers over medium heat until tender. Add the garlic and sauté until fragrant, about 30 seconds.

Add the tomatillos, cumin, oregano, chili powder and salt and pepper to taste. Cover and simmer over low heat for 10 minutes, stirring occasionally.

Add 1 cup of the corn. Use your immersion blender to process the mixture into a thick (and still slightly chunky) puree. Or, process in a food processor and then return to pot when finished.

Mix the masa harina with the chicken broth until it's dissolved. Add the broth/masa mixture to the Dutch oven, as well as the rest of the corn. Increase the heat and then simmer for 15 minutes. Add the cream or milk, heat through, and season to taste.