

## Corn Cob Soup

The base of this soup comes from a stock of spent corn cobs. I'm in no way the first person to come up with this idea, and in fact, I discovered last night while catching up on my Sunday New York Times that Mark Bittman used this technique in several corn soup recipes in the magazine this past weekend. Note to self: Don't wait two weeks before posting a recipe because you'll look like you're copying Mark Bittman.

Makes 6 cups

1/4 cup olive oil  
2 medium carrots, diced  
2 stalks celery, diced  
1 small white onion, diced  
4 cloves garlic, smashed and minced  
1/4 teaspoon (each) salt and pepper  
4-1/2 cups briefly cooked corn kernels, or leftover corn with cilantro-lime salt (see [corn-with-cilantro-lime-salt-recipe-from-ripe-by-sterman-and-phlipot.html](http://corn-with-cilantro-lime-salt-recipe-from-ripe-by-sterman-and-phlipot.html) for that recipe)  
5 cups corn cob stock (see above)  
Lime juice  
Greek yogurt, sour cream, or creme fraiche

Add the oil, carrots, celery, onion, garlic, salt, and pepper to a medium soup pot set over low heat. Cover, and let the vegetables soften and sweat for about 15 minutes, stirring two or three times. Add corn kernels and corn cob stock. Bring to a boil.

Lower heat, partly cover, and simmer 15 to 20 minutes. Cool slightly. Puree about three-quarters of the soup, then return to the pot. Correct seasonings (salt, pepper, and some lime juice), as the natural flavor of the soup will be quite sweet. Swirl each serving with yogurt, sour cream, or creme fraiche.