

FROM THE GALLEY OF ... Marcia Larason, aboard *UJAM'n*

(via the *Western Caribbean Cookbook*, see page 3)

Poblano Corn Chowder

- Ingredients**
- 5 or 6 large poblano green chillies (to yield 1½ cups when roasted, peeled and chopped). You can use any type of mild green Mexican pepper
 - 3 tbsp butter
 - 2 medium onions, diced (about 2½ cups)
 - 2 ribs celery, diced (about ¾ cup)
 - 1 clove garlic, minced (1 tsp)
 - 2 medium (10–12 oz) Yukon gold, or any yellow potato, peeled and cut into 1 in chunks
 - 4 cups of sweetcorn
 - 5 cups chicken stock
 - 2 bay leaves
 - 1 tsp ground cumin
 - ½ tsp dried oregano
 - 1 cup heavy cream
 - 1 tsp salt
 - ½ tsp black pepper
 - 2 limes (or substitute with lemon juice)

Roast the chillies and, when they've cooled down enough to touch, use your fingers or a dampened paper towel to strip off the charred bits. Cut open, remove and discard the stem, seed pod and inside veins. Chop roughly and set aside.

Melt the butter in a large, heavy-bottomed pot on medium/high heat. Add the onions and celery and cook for 8–10 minutes, lowering the heat to medium, until softened and beginning to brown. Add the garlic and cook for a minute more.

Add the potatoes and the stock, then the bay leaves, cumin, oregano, salt and pepper. Bring back to a simmer and cook for a further 8–10 minutes until the potatoes are just cooked through. Add the corn kernels and cook for another 4–5 minutes until cooked through, then the roasted and chopped chillies. Remove the bay leaves, stir in the cream, and season to taste. At this point, if you want a thicker base for your chowder, use an immersion blender to puree about a third of the soup.

Make lime curls with peel for garnish, then sprinkle with a little fresh lime juice (which will brighten the chowder) and serve with the lime curls on top. Do not add lime juice while cooking or the acid may curdle the cream.

