

## **Smoked Corn Velote (Smoker Required)**

**Yield: 8 to 12 servings**

Ingredients

- 10 ears of corn
- 8 cups of heavy cream
- 2 tablespoons Salt
- 2 tablespoons Pepper

### **Step 1**

Place 10 ears of corn in smoker. Smoke corn for 3-4 hours on Medium heat.

### **Step 2**

Remove corn kernels from cob and bring corn and cream to a boil. Add Salt and Pepper. Simmer for 10 minutes.

### **Step 3**

Place cream and corn mixture into a blender. Remove steam vent on blender then blend on high until smooth.

### **Step 4**

Lastly, press through a cheesecloth or Shinwa strainer. Serve hot.

## **Eric's Simple Mexican Veggie (Vegan) Soup**

**Yield: 6 servings**

30 minutes prep

Ingredients

- Yellow Onion 1.5 cups chopped
- Carrots 2 medium diced
- Olive oil 1.5 tsp
- Garlic cloves 2 cloves minced
- Low sodium veg broth 5 cups
- 14.5 oz can diced tom w chilis 1.5 cans
- Zucchini and/or Yellow squash 1 medium chopped
- Green beans 6 oz chopped
- Red Bell 1 whole chopped
- Poblano pepper 1 whole chopped
- Dried Mexican Oregano 1 tsp
- Ground cumin 1 tsp
- Chili Powder 1 tbsp
- Canned Corn 1 cups 8 oz
- Hominy 1 cups 8 oz
- Lime Juice 1 Tbsp
- Cilantro 0.5 cups
- Crema (garnish)
- Cotija (Garnish)

### **Step 1**

Heat olive oil in a large pot over medium-high heat. Add onions and carrots and cook 5 minutes then add garlic and cook 2 minutes longer.

### **Step 2**

Stir in vegetable broth, tomatoes, zucchini, green beans, bell pepper, oregano, cumin, chili powder and season with salt and pepper to taste.

### **Step 3**

Bring to a boil then reduce heat to medium-low, cover and simmer until veggies are soft, stirring occasionally, about 20-30 minutes (depending on how thick you cut the veggies).

### **Step 4**

Stir in corn, lime juice and cilantro and cook until corn is heated through. Serve warm w toppings.

## **Coreys Creamy Carrot Soup**

**Yield: 8, 1 cup servings**

### **Ingredients**

- 6 strips of bacon, chopped
- 1 large yellow onion, diced (about 2 cups)
- 1 celery rib, diced (about ½ cup)
- 2 lbs carrots, (about 8 large) peeled and sliced into ½ rounds
- 2 garlic cloves, minced
- 2 tsp sea salt, or to taste
- 1/8 tsp black pepper
- 4 cups chicken stock, or broth
- 1/2 cup milk
- 1/2 cup heavy whipping cream, plus more to garnish
- 2 Tbsp parsley, (optional garnish)
- 2-3 oz. Decent dry white wine (Corey used 2022 Rubrix Cardinal)

### **Step 1**

Brown bacon in a 5 ½ qt Dutch oven or large pot over medium heat and remove browned bacon with a slotted spoon.

### **Step 2**

Deglaze the pan with white wine until it boils off. Scrap brown bits off bottom of pan.

### **Step 3**

Into the same pot with the rendered bacon fat, add diced onion, celery, and sliced carrots and cook 6-8 minutes until onions soften (do not brown). Add minced garlic and 2 tsp salt and 1/8 tsp black pepper and stir another minute.

### **Step 4**

Add 4 cups chicken stock, bring to a simmer then partially cover and cook 20-25 minutes or until carrots have softened.

### **Step 5**

Puree soup in a blender in batches or use an immersion blender.

### **Step 6**

Return soup to pot and stir in ½ cup heavy cream and ½ cup milk. Season to taste with salt and pepper.

## **Cherene's Aged Cheddar Chowder**

**Yield: 8 servings**

### **Ingredients**

- ½ lb ground beef
- 4 tbsp butter, divided
- ¾ cup chopped onion
- ¾ cup shredded carrots
- ¾ cup diced celery
- 1 tsp. dried basil
- 1 tsp. dried parsley flakes
- 1 ¾ lbs. (about 4 cups) cubed golden Yukon potatoes
- 3 cups chicken broth
- ¼ cup all-purpose flour
- 8oz smoked cheddar
- 8oz aged cheddar
- 1 ½ cups milk
- 1 tsp. salt
- ½ tsp. pepper
- ¼ cup sour cream

### **Step 1**

In a Dutch oven or heavy pot cook and crumble beef over medium heat until no longer pink; drain and set aside. In the same pan melt 1 Tbsp. butter over medium heat. Sauté onions, carrots, celery, basil, and parsley until tender, about 10 minutes. Add potatoes, beef, and broth; bring to a boil. Reduce heat; simmer, covered until potatoes are tender, 10-12 minutes.

### **Step 2**

In a small skillet make a roux by melting the remaining butter then add flour; cook and stir until bubbly - 3-5 minutes. Add roux to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream.