

## White Corn and Lavender Soup

Gather Together | August 2004



- 1 14-OZ. CAN CHICKEN BROTH
- 1 TBSP. FRESH OR DRIED LAVENDER BUDS
- 3 CUPS FRESH WHITE CORN KERNELS (CUT FROM 6-7 EARS OF CORN)  
OR FROZEN WHOLE KERNEL CORN
- 1/2 CUP WHIPPING CREAM
- SEA SALT
- GROUND WHITE PEPPER

In a small saucepan bring the chicken broth to boiling. Remove from heat and add the lavender buds. Let steep for 5 minutes. Strain mixture through a fine mesh strainer. Discard lavender. Cool chicken broth slightly.

In a blender container or food processor bowl combine half the corn and the chicken broth. Cover and blend or process until nearly smooth.

In a large saucepan combine the broth mixture and the remaining corn to infuse flavors in soup. Bring mixture to boiling; reduce heat. Simmer, covered, for 2 to 3 minutes or until corn is crisp-tender. Stir in whipping cream to finish this soup recipe. Season to taste with sea salt and white pepper. Makes 6 to 8 appetizer servings.