



Florida Sweet Corn & Chorizo Chowder

3 Tbs.	Olive Oil
1#	Spanish Chorizo, Small Dice
1 Tbs.	Garlic, Minced
2 Cups	Onions, Small Dice
1 Cup	Carrots, Small Dice
1 Cup	Celery, Small Dice
2 Cups	Florida Sweet Corn, Roasted, Cut off the Cob
4 Cups	Potatoes, Small Dice
2 Quarts	Chicken Stock
1 tsp.	Spanish Saffron
1 Tbs.	Old Bay Seasoning
1 Tbs.	Liquid Smoke
1 Tbs.	Worcestershire Sauce
1 Pint	Heavy Cream
To Taste	Kosher Salt
To Taste	Ground Black Pepper
As Needed	Cornstarch Slurry

Method:

- Heat the oil in a sauce pan
- Add the chorizo, garlic, onions, carrots and the celery
- Sweat until vegetables are translucent
- Add the corn, potatoes, stock, saffron, old bay seasoning, liquid smoke and the Worcestershire
- Bring to a boil, then reduce to a simmer
- Simmer until vegetables and potatoes are tender
- Finish with the cream
- Season to taste with the salt and pepper
- Lié to a light napé with the cornstarch slurry