



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Corn Soup with Blueberry Sauce

Serves 4-6

Ingredients:

4 tablespoons unsalted butter
1 cup chopped shallots
6 cups low sodium vegetable broth
6 ears fresh yellow corn, cleaned and kernels removed and cobs broken into 3-4 large pieces
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

Blueberry Sauce

2 cups blueberries, rinsed and dried
¼ cup granulated sugar
¼ cup water
1 tsp fresh lemon juice

Directions - Soup

- Melt the butter in a large pot over medium-low heat.
- Add the shallots and cook, stirring often, until soft and translucent, 8-10 minutes.
- Add the chicken stock, corn kernels, broken cobs, salt and pepper to the pot. Bring to a boil, then reduce the heat to medium-low and cook uncovered for 20 minutes.
- Off the heat, use an immersion blender to purée the soup until very smooth. Taste and adjust seasoning as necessary with salt, pepper and sugar if more sweetness is desired
- Ladle the soup into bowls and garnish with spoonful of blueberry sauce

Blueberry Sauce

- Combine blueberries, sugar and water in a small pot over medium heat.
- Once it boils reduce the heat to a simmer
- Cook until the blueberries soften and liquid thickens, approx. 5-10 minutes
- Remove from heat and stir in lemon juice
- Drizzle olive oil into blender until combined