

# Lotsa Vegetable Chowder

## Ingredients

- 8 small Yukon Gold, white, or russet potatoes (about 2 pounds), cut into ½-inch chunks
- ½ small onion, peeled and chopped
- 3 ears fresh corn, kernels removed (about 1¾ cups), cobs reserved
- 2 medium carrots, peeled and diced
- 2 stalks of celery, chopped
- ¼ cup chopped red bell pepper
- 1 cup chopped broccoli and cauliflower stalks, outer fibrous parts removed and discarded (about ½ pound)
- 1 clove garlic, peeled and minced
- 2 tablespoons chopped thyme
- ⅛ teaspoon white pepper
- 2 teaspoons ground cumin
- 3 tablespoons chopped dill
- Salt to taste

In a large pot, combine the potatoes, onion, corn kernels and cobs, carrots, celery, pepper, broccoli and cauliflower, garlic, thyme, white pepper, cumin, and 6 cups water. Bring to a boil over high heat. Reduce the heat to medium-low and simmer for 30 minutes, or until the vegetables are tender.

Remove the corn cobs and let cool. Remove 1 cup of the soup and puree in a blender with a tight-fitting lid, covered with a towel. (If you like a thicker soup, puree 2 cups.) Return the pureed soup to the pot and add the dill. Scrape corn cobs with back of a knife to remove the creamy corn bits from the kernel, and add the bits to the pot. Stir well and season with salt.