

Our State eats

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Tangy Chilled Corn Soup

Yield: 6 servings.

- 8 ears of corn, shucked, rinsed, and patted dry**
- 3 to 4 tablespoons extra-virgin olive oil**
- 3 cups whole buttermilk**
- ¼ cup light brown sugar**
- 4 green onions, trimmed**
- 2 tablespoons lime juice**
- 2 tablespoons rice vinegar**
- 2 cloves garlic**
- 2 teaspoons kosher salt**
- Ground black pepper, to taste**
- ¼ cup toasted pumpkin seeds (for garnish)**

Preheat grill to 400°. Brush each ear of corn with olive oil. Place corn on hot grill. After 2 minutes, roll corn on grill so all sides get lightly charred, about 6 minutes total. Remove corn from grill and set aside to cool.

Once corn is cool to the touch, cut kernels from roasted ears using a large, sturdy knife. Place all kernels in a bowl and set aside.

In a high-powered blender, add buttermilk, brown sugar, 2 green onions, lime juice, vinegar, garlic, and salt. Blend on high until smooth. Add corn kernels to blender and blend on



low speed; corn should retain some texture. Add black pepper to taste. Refrigerate soup for 4 to 10 hours before serving.

Chop 2 green onions for garnish. Serve chilled soup in bowls or large ramekins; garnish with toasted pumpkin seeds and chopped green onions.

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