

Deborah Madison's Curried Coconut Corn Soup with Yogurt and Lime

Makes 6 cups

4 ears corn, shucked
8 cilantro stems plus 2 tablespoons finely chopped
One-half cup finely diced yellow or white onion, trimmings reserved
1 tablespoon butter
One-half teaspoon ground turmeric
1 teaspoon ground coriander
One-half teaspoon ground cumin
one-half teaspoon hot or mild paprika
one-half teaspoon garam masala
Sal and freshly ground pepper
1 Tablespoon flour
1 can light or regular coconut milk (1.5 – 2 cups)
Garnish:
One-half cup plain, whole milk yogurt
Cilantro springs for garnish
Optional: juice of 1 lime

Heat 6 cups water in a saucepan. Meanwhile, slice the corn kernels off the cobs. The easiest way to accomplish this without the kernels bouncing all over your kitchen is to place a tea towel on a counter and holding each corn ear by the narrow tip with the flat stalk end set firmly in the middle of the towel. Carefully cut away the kernels without slicing into the cob.

Break the cobs and put them in the heating water with the cilantro stems and any onion trimmings. Simmer for at least 15 minutes—longer if you can—then strain.

Melt the butter in a soup pot over medium heat. Add the onion, cook for 3-4 minutes, then add all the spices and cook for a few minutes more. Stir in the flour, pour in the coconut milk, and add the corn kernels, chopped cilantro, 1.5 cups of the corn broth, and three-quarter teaspoon salt. If the soup is too thick, thin it with more stock or water.

Simmer over medium heat for 10 minutes. Adjust seasonings if needed. Ms. Madison recommends adding the juice of one lime at this point. I suggest you do a taste test first:

Ladle about one-half cup of soup into a dish, mix in a little lime juice at a time and taste the blend to determine just how much lime you wish to add to the pot. In the end, I preferred the flavor with just one tablespoon of lime juice added to the entire recipe.

Whip the yogurt with a fork until smooth. Serve the soup hot, cold or at room temperature with a swirl of yogurt and a sprig of cilantro.