Summer Corn & Squash Chowder (Vegan/Dairy Free)
Made with Love by Pam Kessinger Best
July 16, 2011

3-4 tbsp extra virgin olive oil (EVOO)
1 small yellow onion, chopped
4 celery ribs, chopped
3 cloves garlic, freshly minced
1 large sweet potato, chopped with skin on
4-5 ears fresh corn, cut kernels from cob
2 yellow or green squash, chopped (I used 1 large Patty Pan squash)
6 cups vegetable stock
Sea salt & fresh ground pepper to taste
1 ripe Roma tomato, chopped
Fresh snipped chives, parsley or other fresh herbs, finely chopped

1. Heat oil in stockpot over medium heat. Add onion, garlic and celery until onion begins to caramelize, about 5-10 minutes.
2. Add vegetable stock and sweet potato and allow soup to come to a boil. Add corn, squash, salt and pepper, stir and cover. Reduce to medium heat and cook for about 45-60 minutes, stirring regularly. Once sweet potatoes are soft, remove from heat. Allow to cool for 15-20 minutes.
3. You can keep soup at this consistency or use a hand held blender to gently blend the mixture into a puree. If you do not have a hand held blender, you can ladle 1-2/3 of the soup into blender to get the same effect. I do not blend it completely into a puree to keep the corn soup texture. Taste for salt and pepper.
4. To serve, ladle soup into bowl and garnish with chopped tomato, chives and other fresh herbs.
5. Serves 4-6.