Yellow Curry Coconut Corn Soup

Yield: 14 each 8 oz appetizer soup servings

Ingredients:

- 1/3rd cup Coconut oil
- 2 cups Yellow onion, peeled and diced
- 1 Tbsp Ginger, peeled and minced
- 2 tsp Yellow curry powder
- ½ tsp Turmeric powder
- 1 14 oz can Coconut milk, full fat
- 1 quart Vegetable stock
- 4 lbs Reser's® Sweet Corn in Butter Sauce (71117.56013)
- 2 tsp Kosher salt
- 1 cup Green onions, thinly sliced, as garnish
- 1 cup Crispy fried shallots, as garnish

Directions:

1. In an 8-quart stock pot, heat the coconut oil over medium heat.
2. Sauté the onions and ginger until soft, but not browned, 5-7 minutes.
3. Add the curry powder and turmeric and stir until fragrant, 60-90 seconds.
4. Add the coconut milk and vegetable stock and bring to a simmer over medium-high heat.
5. Add the entire Reser's Sweet Corn in Butter Sauce and the kosher salt.
6. Cook for 10-12 minutes on low simmer, stirring often so as not to scorch.
7. Remove 2 cups of the corn with a slotted spoon and set aside.
8. Blend with an immersion blender until mostly smooth.
9. Add the reserved corn back to the soup and check for seasoning.
10. Keep in warmer or cool to use later.
11. To serve, place 8 oz of the soup into a warmed bowl and garnish with sliced green onions and crispy shallots.

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