

Roasted Garlic, Pickled Pepper & Corn Soup

*Featured at Fox Run's 2013 Garlic Festival Cooking Demo
Knapp Winery & Vineyard Restaurant – Exec. Chef John McNabb*

Ingredients:

2 Tbsp. Stony Brook Roasted Pumpkin Seed oil
30 cloves M&V Garlic Farms- Music Garlic Cloves (approx.. 3 heads)
½ Medium Sweet onion, small diced
1 c. Roasted bell pepper, cut into strips
5 Pickled Jalapenos, roughly chopped
3 Tbsp. Chives, finely chopped
1 c. Knapp Pasta White Wine
4 ears Sweet corn kernels, taken off cob
1 c. Parmesan Cheese
1 ½ qts. Heavy Cream
1 ½ tsp. Grapevine Smoked Seneca Salt
1 c. Sour Cream

Directions:

In a large saucepot, over medium high heat, heat oil. Add diced onion and sauté until translucent and fragrant. Add garlic and stir in roasted pepper strips. Deglaze with Pasta White wine and bring to a simmer, stirring frequently. Add pickled jalapenos, sweet corn, smoked salt, heavy cream and chives to pot and bring to a slow simmer. Once simmering, using an immersion blender, slowly pulse and puree soup to a smooth consistency. Bring to a boil and using immersion blender, add in parmesan cheese. Soup will start to thicken and should simmer for 2-3 minutes. Stir bottom of pot frequently to prevent soup from scorching throughout preparation. Enjoy topped with StonyBrook's Pepitas, sour cream or crème fraiche.

This soup pairs well with Knapp's Pasta White, Seyval Blanc, or Sangiovese wines.

Enjoy!