

Salt and Serenity

Coconut Corn Soup

Very slightly adapted from epicurious.com, August 2015

Serves 4

2 tablespoons virgin coconut oil
1 medium onion, finely chopped
1 jalapeno pepper, seeded and finely diced
1 (½") piece ginger, peeled and grated (about 1 ½ teaspoons)
¼ teaspoon ground turmeric
1 teaspoon kosher salt
6 ears of corn, kernels cut off (about 5 ½ cups), cobs reserved
1 Yukon Gold potato (about 5 ounces) peeled, cut into ½" cubes
1 (400 ml) can coconut milk
2 (2") strips lime zest
½ cup unsweetened coconut flakes
2 tablespoons fresh lime juice
Diced avocado, cilantro leaves and lime wedges (for serving)

1. Melt coconut oil over medium heat in a large pot. Add onion, jalapeno, ginger, turmeric and salt and cook, stirring occasionally, until onion is translucent, 8–10 minutes.
2. Meanwhile, preheat oven to 350°F. Spread coconut flakes on a small rimmed baking sheet and toast, tossing occasionally, until golden, about 5 minutes; transfer to a plate.
3. Break corncobs in half and add to pot along with corn kernels, potato, coconut milk, strips of lime zest, and 1 ½ cups water. Bring to a boil over high heat, then reduce to a simmer and cook until potato is tender, 20–25 minutes.
4. Discard corncobs and lime zest, then transfer **half** the soup to a blender. Purée until smooth. Pour pureed soup back into the pot with the remaining non-pureed soup. Stir to blend the two batches.
5. Stir lime juice into soup and adjust seasonings, thinning with water, if needed. Divide soup among bowls. Top with toasted coconut, avocado, and cilantro. Serve with lime wedges alongside.

