

## Roasted Corn & Basil Soup

When corn is abundant and you want a new way to enjoy it, try this delicious soup. If you don't have a grill, place the corn under a broiler, about six inches from the heat, and cook as directed in the recipe. Serves four main dish servings.

1 med. bulb garlic  
6 ears corn with husks intact  
3 cups homemade vegetable stock (see note)  
1 potato, cubed  
2/3 c. rice milk  
1/4 tsp. salt  
several grinds black pepper  
1/2 c. basil leaves, chiffonade (see note)

Preheat a coal or gas grill to med. high. Lightly oil the unpeeled garlic bulb and place it on the grill. Cook for about 45 min, until soft.

Meanwhile, soak the corn, husks and all, in cold water for 15 min. Remove from water, pat dry, then place on grill with garlic. Grill for 30 min., turning occasionally, until husks are slightly charred. Remove garlic and corn from grill, set aside.

When cool enough to handle, shuck corn, discarding husks and silks. Cut kernels from the cob, reserving the cobs. In a stockpot, combine the broth, potato, and reserved corn cobs. Bring to boil over high, reduce heat to med., cover and simmer for 20 min. until potatoes are tender. Remove from heat and discard cobs.

Meanwhile, squeeze garlic from its papery skin into the bowl of a food processor, discarding skin. Add corn kernels. With a slotted spoon, lift the potatoes from the cooking broth, and add to the food processor. Process, adding the cooking broth as needed to create a smooth but thick puree. (Pureeing may need to be done in 2 batches.) Return to pan and stir in rice milk, basil, salt, and pepper, then gently reheat. Garnish with basil or mint sprigs, if desired.

NOTE: If you don't have homemade veggie stock, dissolve 1 1/2 large vegetable broth cubes in 3 cups hot water.

NOTE: To cut fresh herbs chiffonade style, stack several clean & dried leaves, roll tightly from one long side to the other, & slice crosswise as thinly as possible with a sharp knife.