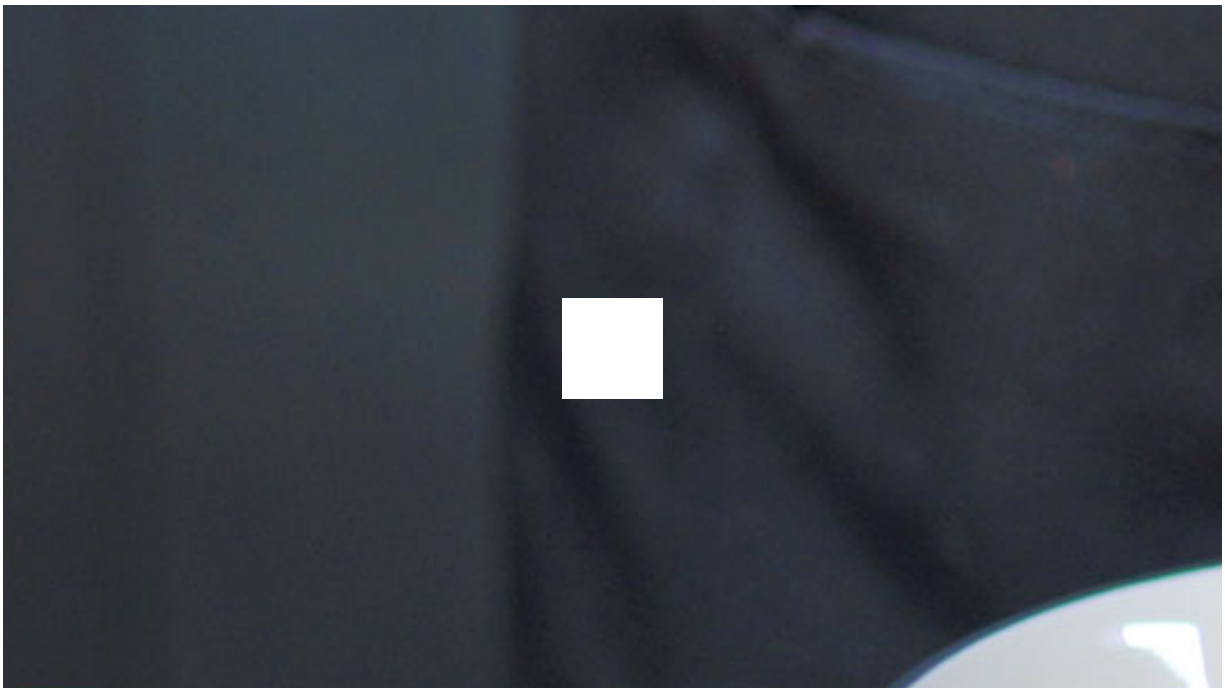


BASICS WITH BABISH

BLENDER SOUPS

MARCH 5, 2019

On this episode of Basics, I'm showing you how to make two great soups that you can use your blender for: elote soup and classic tomato soup.



Special Equipment List

Dutch oven or braising pot

Shopping List

Elote

- **4 ears of corn**
- **½ yellow onion, diced**
- **2 Tbsp butter, plus an additional 6 Tbsp for brown butter**
- **1 cup chicken stock**
- **Dash each of paprika, cumin, and cayenne**
- **½ cup heavy cream**
- **1-2 Tbsp sugar, to taste**
- **White pepper, to taste**
- **Kosher salt, to taste**
- **3 slices crispy bacon**
- **2 jalapeños,**
- **sliced ½ cup cotija cheese**

Tomato Soup with Grilled
Cheese Croutons

Method

Elote

- 1. Start by husking 4 ears of corn and then slice all the kernels off the cob. Next finely dice ½ a small yellow onion.**
- 2. In a pan, melt 2 Tbsp butter and saute your onion until soft and then add most of your corn kernels and saute for a few minutes. Add 1 cup of chicken stock and season with paprika, cumin, and cayenne pepper. Bring to a simmer. Cook for 15 minutes or until corn is soft.**
- 3. In another saucepan, brown 6 Tbsp butter and add the rest of your corn to the butter. Saute for 3-4 minutes. Place in a small bowl and set aside.**
- 4. Add the corn and chicken stock mixture to a high powered blender and blend to combine. Once lightly blended, add ½ cup of heavy cream and 1-2 Tbsp of sugar. Add white pepper and salt to taste, and add any more cream or sugar if needed.**

- 1 shallot, finely minced
- 1 clove garlic, finely minced
- 2 Tbsp unsalted butter
- 1 Tbsp tomato paste
- Dash of oregano
- 1 28oz can of San Marzano tomatoes
- 1 cup water
- 1 tsp molasses
- 1 slice white bread, crust removed
- Olive oil
- Sugar, to taste
- Kosher salt, to taste
- Heavy cream (if desired)
- Mayonnaise (to coat outer sides of bread)
- Sliced bread of choice
- American cheese
- 1 Tbsp butter to grease the pan

5. Prepare your toppings: Fry up some bacon and then chop into small pieces and set aside as a garnish. Next thinly slice some jalapenos and set aside. Also add some cotija cheese to a bowl.
6. Pour your blended corn mixture into a bowl and add whichever of the toppings you'd like.
7. Serve and enjoy.

Tomato Soup with Grilled Cheese Croutons

1. Finely mince a shallot and one clove of garlic. In a pan add 2 Tbsp of butter and melt over medium high heat before adding the minced shallot. Saute for about 3 minutes before adding garlic and then saute that for about 1 minute. Add 1 Tbsp of tomato paste and saute for 30 seconds.
2. Add a shake of oregano and 1 can of whole San Marzano tomatoes. Break the tomatoes up with a wooden spoon and then add 1 cup of water along with 1 tsp of molasses. Bring to a simmer and mix to combine. Let simmer for 30-60 minutes and then add the mixture to a blender.

- 3. To add to the creaminess of the soup, add 1 piece of torn crustless white bread to the blender and blend on high. As it blends, add olive oil to emulsify the soup. Next add sugar, kosher salt, and more olive oil as necessary until the desired texture and consistency is reached.**
- 4. For the grilled cheese, use mayonnaise on the bread instead of butter along with 2 slices of american cheese. Cook in a pan with melted butter until both sides are nicely golden brown. Remove from pan and cut off crust. Cut the grilled cheese into small crouton-sized pieces.**
- 5. Add the tomato soup to a bowl along with some heavy cream drizzle and grilled cheese croutons.**
- 6. Serve and enjoy.**



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CHICKEN TIKKA MASALA

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