

## Ingredients

1 cup (2 sticks) butter

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1 small **onion**, diced

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1 small **carrot**, finely diced

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1 small celery stalk, diced

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1 **clove garlic**, minced

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1/2 cup **all-purpose flour**

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3 cups white corn kernels, fresh or frozen

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3 cups chicken stock

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2 cups half-and-half

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Pinch freshly grated nutmeg

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Kosher salt and freshly ground black pepper

## Directions

Melt 1 stick of butter in a large saucepan over medium heat. Add the onion, carrot, **celery**, and garlic, and saute for 2 minutes. Add the flour and stir to make a roux. Cook until the roux is lightly browned; set aside to cool to room temperature.

Meanwhile, combine the corn and **chicken stock** in another **saucepan**, and bring to a boil. **Simmer** for 10 minutes. Pour the boiling stock with the corn (a little at a time) into the saucepan with the roux, whisking briskly so it doesn't lump. Return the skillet to the heat and bring to a boil. The mixture should become very thick.

In a small saucepan, gently heat the half-and-half; stir it into the thick corn mixture. Add the **nutmeg** and salt and pepper, to taste. Just before serving, cut the remaining stick of butter into large chunks. Add it to **enrich** the soup, stirring until the **butter** melts.

Recipe courtesy Paula Deen

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