



- Remove kernels from **6 ears of corn**, into a deep bowl. Reserve **3 of the cobs**.
- Melt **1 TBS butter with some olive oil** in a pot.
- Add **1 small, finely chopped yellow onion, 2 minced garlic cloves and 4 chopped sprigs of fresh thyme**. Cook, stirring occasionally, for 5 minutes.
- Add **1 finely chopped celery stalk and 1 diced large carrot**. Mix well and cook for an additional 4 to 5 minutes.
- Add **¼ cup of flour** and mix well. Cook, stirring, for 2 to 3 minutes. Whisk in **4 cups of vegetable stock or water**. Whisk until all lumps disappear.
- Add the reserved corn cobs and **2 bay leaves**. Bring to a simmer and cook for 20 minutes.
- Remove corn cobs and bay leaves. Add **3 peeled and diced red potatoes** and bring back to a rolling boil. Cook for about 6 minutes, boiling hard, until potatoes start to soften.
- Add **½ finely chopped red bell pepper** (if wanted), **2 cups heavy cream** and the **corn kernels**.
- Simmer for 15 minutes and serve.
- Garnish with **crumbled bacon and chopped parsley** if desired.
- Enjoy!