Roasted Corn and Poblano Chowder

1 poblano peppers, halved lengthwise

3 Tablespoons oil

4 cups frozen (or fresh) corn

4 slices turkey bacon

1 onion, chopped

1 clove garlic, minced

7 cups chicken broth

1 pound red potatoes, cut into 1/2 inch cubes

1/4 cup half and half

6 corn tortillas

1 Tablespoon cilantro

1 lime, half sliced into wedges and half juiced

crumbled queso fresco

Stir together 2 teaspoons oil, 1/2 teaspoon salt and 1/2 teaspoon pepper.

Brush poblanos with 1 t. oil and lay, cut side down, on a foil lined baking sheet. Spread corn on other half. Place under broiler until browned and charred.

If the poblano brown before the corn, remove them from the tray, place them in a paper bag to rest for 10 minutes.

Cook bacon in a Dutch oven.

Remove bacon from pan. Chop into small pieces.

Heat 1 Tablespoon oil in dutch oven and add onion. Cook until softened. Add garlic and cook 30 seconds.

Add broth, browned corn, potatoes, 1/2 teaspoon pepper and bring to a boil.

Reduce heat and simmer 20-25 minutes until potatoes are tender.

Remove from heat and stir in half and half.

Transfer 2 cups chowder to a blender along with 2 corn tortillas and process until smooth.

Add pureed mixture to chowder along with chopped poblanos 1 T. chopped cilantro and juice from 1/2 lime.

Heat 1 Tablespoon oil in skillet. Cut remaining tortillas into 1/4 inch squares. Add to oil and fry until browned.

Prepare topping ingredients: cilantro, lime wedges, queso fresco, bacon and tortilla chips.

Serve chowder with toppings of your choice.