

Chilled Lime-Coconut Soup with Fire Roasted Corn (serves 4)

2 T	virgin coconut oil
1	Vidalia onion, medium diced
2 tsp	fresh ginger, finely chopped
1/4 tsp	ground turmeric
1 tsp	kosher salt, divided, plus more to taste
6	ears of corn, kernels, roasted and cut off cob
1	Yukon Gold potato peeled, cut into 1/2" pieces
1 (14 oz)	can full - fat coconut milk
1 cup	water
2 strips	lime zest
1/2 cup	unsweetened coconut flakes
2 T	fresh lime juice
1/4 cup	olive oil (for basting corn)
1	diced avocado, cilantro leaves, and lime wedges (for serving)

Shuck fresh ears of corn. Lightly coat each with olive oil. Roast on a medium hot grill until slightly charred. Cool and cut kernels from cob. Set aside.

Melt coconut oil over medium heat in a large pot. Add onion, ginger, turmeric, and 1/2 tsp. salt. Sauté until onion is translucent.

Add potato, coconut milk, lime zest, and 1-cup water. Bring to a boil over high heat, then reduce to a simmer and cook until potato is tender.

Add roasted corn and salt. Purée until smooth using an immersion blender. Let cool to room temperature. Transfer to a large bowl, cover and refrigerate.

While soup is chilling, preheat oven to 350°F. Spread coconut flakes on a baking sheet and toast, tossing occasionally, until golden, about 5 minutes. Remove from pan and let cool on a flat surface.

Stir lime juice into soup and adjust seasonings, thinning with water, if necessary. Divide soup among serving bowls, top with toasted coconut, avocado, and cilantro. Serve with lime wedges.

