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Pressure Cooker Corn Soup Recipe

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Prep	10 mins
Cook	25 mins
Active	15 mins
Total	35 mins
Serves	4 to 6 servings

Ingredients

- 2 tablespoons unsalted butter
- 2 medium leeks, white and pale green parts only, finely chopped (about 1 1/2 cups)
- 2 medium cloves garlic, thinly sliced
- 6 ears of corn, kernels cut off from cobs, cobs split in half and reserved
- 2 bay leaves
- 4 sprigs tarragon, leaves minced, stems reserved separately
- Up to 1 quart [homemade](#) or store-bought low-sodium chicken stock
- Kosher salt and freshly ground black pepper
- 1 tablespoon minced fresh chives
- Extra-virgin olive oil, for serving

Directions

1. Melt butter over medium heat in a pressure cooker. Add leeks and garlic and cook, stirring frequently, until softened but not browned, about 4 minutes.
2. Add corn with cobs, bay leaves, tarragon stems, and enough chicken stock to barely cover corn (the cobs might still be sticking out a bit). Stir to combine. Seal pressure cooker and bring to high pressure. Cook for 15 minutes. Release pressure using quick-release method and uncover. Discard corn cobs, bay leaves, and tarragon stems.
3. Working in batches, transfer mixture to the jar of a blender. To prevent the blender lid from exploding, remove the central lid and cover the space with a folded kitchen towel. Start blender slowly and gradually increase speed to high. Blend until completely smooth, adding more chicken stock or water as necessary. Season to taste with salt and pepper and press through a fine-mesh strainer into a clean pot. Repeat with remaining soup.
4. Serve soup immediately with minced tarragon leaves and chives and a drizzle of olive oil, or chill and serve cold. (Once chilled, you can adjust the texture by whisking in water a tablespoon at a time until desired consistency is reached.)

Special Equipment

Electric or stovetop pressure cooker (get our [full review](#)); blender

Read More

- [Pressure Cooker Corn Risotto](#)
- [The Best Way to Cut Corn Kernels From the Cob](#)
- [Sweet and Savory Corn Casserole](#)