

Cream of Corn Soup

Makes 6-8 servings

Ingredients

- 1 slice onion
- 2 c boiling water
- 2 c corn
- 2 Tbsp butter or substitute
- 2 Tbsp flour
- 2 c milk
- Few grains pepper

Instructions

1. Put onion in sauce pan, pour boiling water over it; let it come to a boil.
2. Remove onion; add corn directly to water; simmer for 10 minutes.
3. Make a thin white sauce (see white sauce card).
4. Add corn; continue cooking 5-10 minutes.

Cream of Corn Soup 6-8 servings

- 1. slice onion
- 2 C. boiling water
- 2 C corn
- 2 T butter or sub.
- 2 T flour
- 2 C. milk
- few grains pepper.

(over.

Method

1. put onion in sauce pan pour boiling water over it let it come to a boil
2. Remove onion add corn directly to water simmer for 10 min
3. Make a thin white sauce (see white sauce card.)
4. Add. Corn Continue cooking 5-10 min.