

Recipe

Corn Soup

By

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Ingredients

- Corn - cobs
- Sugar - 1 tsp
- Corn flour - 1 tsp
- Milk - 1 cup
- Pepper powder
- Salt - as required
- Butter - 1 tsp
- Ajinomoto - 1 tsp
- White vinegar - 1 tsp

Preparation

1. Grate corn and add water and boil in pressure cooker.
2. Remove and strain through a soup strainer (in tin corn, open the tin and add water and boil.).
3. Dissolve corn flour in milk and add butter to soup and boil for 10 minutes.
4. Add salt, pepper, ajinomoto and vinegar.
5. Serve with chili sauce, Soya sauce and green chilies, and lemon juice (finely cut and add to the vinegar mixed with water).

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**