

## Recipe

### Potato and Corn Soup

## By

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## Ingredients

- 2 potatoes
- 2 C corn kernels
- 4 C water
- 2 Tbsp butter
- ½ Tsp yellow asafetida powder
- ¼ Tsp black pepper
- 1¼ Tsp salt
- 2 Tbsp chopped parsley leaves

## Preparation

1. Wash and peel the potatoes. Cut them in cubes and boil in 2 cups of water until soft.
2. Cool for 5 minutes. Blend the potatoes along with the cooking liquid until smooth.
3. Boil the corn in the remaining 2 cups of water until soft. (for 8-10 minutes)
4. Drain the corn reserving the cooking liquid. Blend the cooked corn until smooth. Pass through a sieve, collecting the puree in a bowl and discarding the residue.
5. Melt butter in a saucepan over moderately heat. Add the asafetida and black pepper. While it sizzles, add the potato and corn puree. Add salt and the remaining cooking liquid from corn and/or potato.
6. Bring to a boil. Reduce the heat to low and cook uncovered, stirring often for 15 minutes. Serve hot garnished with parsley leaves.

\*\* You may add 1-2 cups of more water if a thinner consistency soup is desired.

## Serves

4

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