

Recipe

Vincent's Corn Soup

By

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Ingredients

2 ears of corn, cut into 12-14 pieces (about an inch wide)
2 medium potatoes
2 medium sized tomatoes
2 carrot sticks
1- 1 ¼ tsp salt
½ tsp pepper
6 cups water or vegetable broth
Some herbs to garnish

Preparation

Cut all the vegetables into chunks and dump them in the pot.
Add corn, water/vegetable broth to the pot to a boil in the pot. Turn heat to low and simmer for 15 minutes. Add salt and pepper.
Garnish with parsley or cilantro leaves before serving.

*This is the easiest clear soup you can make; it is simple and tasty (natural sweetness comes from all the veggies). My father used to make this for me when I went home. Unfortunately I would not have the opportunity to taste his soup as he left his material body last July.

Serves

4-5 servings

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Hare Rama Hare Rama Rama Rama Hare Hare