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