

CORN SOUP

Ingredients

1 med onion
1 med green pepper
½ cup celery stalk
2 med potatoes
2 med. Carrots
2 tbs. Corn starch
½ cup butter
2 cups of frozen corn kernels
2 cups of water
½ tsp red mild paprika
white pepper ground, salt , to individual taste , (¼ tsp. Pepper recommended)
a couple of bay leaves
3 cups of milk
a few tsps of chopped fresh dill

Preparation

Chop onion , green pepper , celery
Peel potatoes & carrots and cut into small pcs

Melt the butter in a soup pot , add the chopped onion , pepper.
Once the onion softened (golden) , add the celery , potatoes , carrots and corn,
continue to cook for about 2-4 min..
Add the water , spices and bay leaves, bring to a boil , then proceed
to cook on a small flame for about 40 min.
(by the way , this stage can be prepared way ahead of meal time)

Before serving , take out a cup (or so) of soup (include content , such as potatoes,
corn , carrots , etc.) place in blender until all blended with the corn starch
(to thicken the soup), return to pot , add the milk, bring to a boil .

The thickness of the soup can be regulated by adding or subtracting milk and or water.

Sprinkle in each serving bowl a bit of chopped dill.

This is a satisfying dairy meal , has an interesting combination of tastes
and colors. The soup can be served as a main light meal on a cold day ,
or as a soup course .