

Reena Malhotra's

rare recipes

Veg. Sweet Corn Soup Recipe

Serves 4 - 6

Ingredients :

<input type="checkbox"/> Cream Style Sweet Corn	1 Tin
<input type="checkbox"/> Carrot – finely chopped	¼ Cup
<input type="checkbox"/> Cabbage – chopped	¼ Cup
<input type="checkbox"/> Fresh Beans - sliced very finely	2 Tablespoons
<input type="checkbox"/> Salt	As per Taste
<input type="checkbox"/> White Pepper Powder	As per Taste
<input type="checkbox"/> Ajinomoto	½ Teaspoon
<input type="checkbox"/> Corn flour - mixed in ½ cup Water	3 - 4 Tablespoons
<input type="checkbox"/> Vinegar	1 Tablespoon (optional)
<input type="checkbox"/> Red Chili Sauce	1 Tablespoon (optional)

Method :

- Mix the Cream Style Corn with 9 cups of Water in a deep Pan and Boil for 5-10 minutes
- Add Salt, as per Taste
- Add White Pepper
- Add Ajinomoto
- Add Chili Sauce - optional
- Add Vinegar - optional
- Simmer for 1-2 minutes
- Add the Beans, Cabbage and Carrot and stir for 5 minutes
- Add the Corn flour mix
- Stir for 5-6 minutes till the Soup turns thick
- Serve Hot
- Enjoy your Soup!