

## **Creamy Corn Soup Recipe**

### Ingredients:

- 3 cups corn kernel (fresh or frozen - if frozen, thawed before use)
- 3 cups milk
- 1 cup water
- 1 tablespoon butter
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 tablespoon cream cheese
- salt and pepper to taste

### Steps:

- Melt butter in a saucepan, add onion, garlic. Saute till fragrant, around 2 – 3 minutes, add corn kernel. Saute 5 more minutes.
- Transfer everything to a blender, add water, puree until everything is smooth.
- Pour pureed mixture to saucepan, stir in milk, bring to boil.
- Reduce heat to simmer and stirring occasionally. Cook for around 15 minutes or until the consistency desired.
- Season with salt and pepper.
- Top with cream cheese, serve warm with bread or crouton.