

# Chilled Sweet Corn Soup

## Ingredients:

- 4 large ears of sweet yellow corn, cooked and shucked (about 3 cups corn)
- 2 Tbs unsalted butter
- 1/2 cup yellow onion, chopped
- 2 garlic cloves, chopped
- 1/2 tsp. coarse salt
- 1/2 tsp. pepper
- 1 cup water
- 2 Tbs olive oil
- 1 tsp. white wine vinegar

Toppings of your choice: bacon, sour cream, pesto, corn relish, etc.

Cut kernels from corncobs and place in a bowl. Using a grater, scrape pulp from corncobs into another small bowl. Discard cobs.

Melt butter in a large skillet over medium-high heat. Add onion, garlic, salt, and pepper and let cook until tender, about 4 minutes, stirring often. Add water and reserved corn pulp. Bring to a boil and then reduce heat and let simmer 4 minutes. Transfer to a blender and add olive oil. Remove center piece from blender lid to allow steam to escape. Hold a towel loosely over the lid to prevent any hot liquid from splashing on you. Process until smooth. Pour mixture into a bowl, add vinegar, and stir. Cover and place in the refrigerator until chilled. Spoon into small bowls and top with your favorite toppings. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"H.O.P.E - Hold on. Pain ends." - Anonymous***