





4 fresh corns 4 medium size, ripe tomatoes 1/2 big red pepper 2 long green peppers 4 tbsp vegetable oil 6 cups water 4 cups broth 2 tsp salt

For the Liaison: Juice of a lemon 1 tbsp flour

Get the ickers by a knife. Put them into a pot, and add 6 cups of water on it, boil until the ickers soften. # Put the vegetable oil into a separate pot and make it hot. Then, add finely sliced red pepper and long green peppers.

When the peppers soften, add the peeled and chopped tomatoes in it. Cook it until the tomato sauce reaches to the consistency of paste.

Pour the boiled ickers with its water into the mixture of tomato and add salt. Cover the lid of the pot and cook it for about 25-30 minutes.

At the end of the cooking time, add 4 cups of hot broth into the mixture, and boil it for 55 more minutes.

Meanwhile, whisk the mixture of flour and lemon juice well. Add 1/2 cup of boiling soup onto this mixture. # Pour this mixture into the cooking soup at once and stir it urgently.

Cook the soup over low heat for 10 minutes by stirring it time to time, and then remove it from the stove. Cover the lid on and rest it for a while, then serve it hot.

Note: The freshness of the corn increases the taste of the soup. The corns with big ickers are advised.

© ml.md (English) Recipe #: 664 | Recipe name: Corn Soup | date: 03.04.2025 - 08:51