



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Corn Soup

Mısır Çorbası



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.