



# Creamy Corn Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 canned corn (drained)
- 1 Carrot sliced
- 1/2 onion finely chopped
- 1/2 cup regular flour
- 1.5 to 2 cups milk (I used 2% fat milk)
- salt, pepper & dried basil for seasoning
- 2 tablespoons butter
- chicken broth
- water

## Instructions

This is actually a very simple recipe but needs a bit of patience.

Cook carrots and corn in a pot of about 3 cups boiling water and broth. Leave to boil.

In another soup pot cook onions with butter until transparent, but not browned. Add a dash each of salt, pepper, and dried basil. This is the patience part, add flour to pot one tablespoon at a time alternatively with a splash of milk. Make sure to keep stirring

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so all ingredients mix without clumping. Eventually a thick thick creamy mixture is formed. To this mixture slowly add the carrot and corn soup, about 1/2 cup at a time. Make sure to keep stirring. Once everything is incorporated, let soup boil for a bit more. To serve, garnish with some chopped celery (I like that extra crunch) and you're done!