

# Aztec Corn Soup

1/4	cup	Butter
3-1/2	cup	Corn kernels (frozen?)
1	clove	garlic, minced
1	cup	Chicken Broth
2	cup	Milk
1	tsp	Oregano leaves, dry
4	oz	Chilies, diced (can)
1	cup	Jack Cheese, shredded (4 oz.)
-	-	Salt
1	ea	Tomato, diced
1/4	cup	Cilantro, fresh chopped, optional

- In a 5-6 quart pan, cook corn and garlic in butter until corn is hot and darker golden (2 minutes)
- Blend (puree) 2 cups of corn and broth in blender or food processor. Return to pan
- Add milk, oregano and chilies. Bring to boil over medium heat. Remove from heat.
- Stir in cheese, salt to taste.
- Garnish with tomatoes, cilantro.
- Serves 4-6

Note: Can be quite spicy.

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