



**GOLDEN SUMMER  
CORN SOUP**



Good Food, Good Life

# GOLDEN SUMMER CORN SOUP

(MAKES 4 TO 5 SERVINGS)

Served warm or cold, this refreshing corn soup is garnished with a swirl of sour cream and a sprinkle of fresh herbs — a flavorful punch that will please your family and friends.

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| 1 package (16 ounces) fresh corn with husks removed (4 medium ears)                                    | 2 large cloves garlic, chopped                    |
| 2 cans (12 fluid ounces each) NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk or Evaporated Fat Free Milk | Kosher salt and ground black pepper for seasoning |
| 1 tablespoon extra-virgin olive oil  | 1 cup water                                       |
| 1 small yellow onion, chopped  | 2 large sprigs fresh thyme                        |
| 1 carrot, peeled and sliced  | Light sour cream or crème fraîche (optional)      |
| 1 celery stalk, sliced   | Chopped fresh chives for garnish (optional)       |

**CUT** kernels from the cobs; reserve kernels and cobs. Place evaporated milk and corncobs in large saucepan; bring to a boil over medium-high heat. Reduce heat to low; cover. Cook for 8 minutes.

**MEANWHILE**, heat oil in large skillet over medium-high heat. Add onion; cook, stirring frequently, for 3 to 4 minutes or until translucent. Stir in carrot, celery, garlic and reserved corn kernels. Season with salt and ground black pepper. Cook, stirring frequently, for 5 minutes or until vegetables are tender.

**ADD** vegetable mixture, water and thyme to saucepan; cover. Cook over medium heat, stirring occasionally, for 20 minutes. Discard corncobs and thyme. Cool mixture for about 10 minutes.

**POUR** soup into blender until it is half full; cover. Blend until smooth. Pour through a medium sieve into clean saucepan (discard contents of sieve). Repeat process with remaining soup. Reheat soup until heated through. Serve topped with swirl of sour cream and chives.

Cook's Tip: Soup is also great served chilled.

**Find recipe nutrition information and more Nestlé recipes on [VeryBestBaking.com](http://VeryBestBaking.com).**



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