



Recipe for Corn Soup

From

Serves

6 Tbsp oil 1 tsp black pepper

6 Tbsp flour 1 tsp thyme

1 onion 1 tsp basil

1 bell pepper 2 tsp salt

1 celery rib $\frac{1}{4}$ tsp cayenne

1 garlic clove 1 bay leaf

2 cans (15oz) tomatoes $1\frac{1}{2}$ lbs sausage

1 8oz can tomato sauce 1 Tbsp worcestershire

2 - $2\frac{1}{2}$ cups corn 1 cup water

4 potatoes, cubed

Make a medium brown roux with oil and flour. Add chopped onion, b. pepper & celery. Sauté unt. l limp. Add garlic, tomatoes, sauce, bay leaf and seasonings. Cook 15 min. Add worcestershire, corn, sausage, potatoes and water. Simmer 1 hr. or more covered.

Date (over)

I brown the sausage and drain first.
If it tastes too much like tomatoes add
more water. Also good without potatoes
and sausage and adding shrimp and
crab instead.