# Corn Soup (Ray)

9 ears fresh Corn on the Cobs

3 ears leave corn on the cob and cut into ⅓pieces (9 altogether)

(You can get frozen corn already cut, thaw out)

1or2 can White Shoepeg Whole kernel Corn (optional)

2 cans Cream Style Corn

1 can RoTel Tomatoes

1 32 oz containers of Chicken Broth

1 Stick Butter

1 medium size Onion

1 Bell Pepper (Red/Orange/Yellow)

4 cloves Garlic

3 stocks Celery

Olive Oil

Tabasco Sauce

3 Bay Leaves

3 sprigs Parsley

¼ tsp Thyme

¼ tsp Basel

¼ tsp Oregano

Salt/Pepper

Tony’s Chachere’s

Tony’s Chachere’s Instant Roux Mix

Shuck Corn and remove from Cobs in a large bowl, set aside

Sauté Onions, Bell Pepper, & Garlic in Olive Oil in a large soup pot

Add RoTel Tomatoes, Shucked Corn

Add Shoepeg Corn, Cream Style Corn, Butter

Add Chicken Broth bring to a boil

Add Salt/Pepper/Bay Leaf/Thyme/Basil/Oregano/Tabasco/Tony’s to taste

Let boil for 6 minutes

Add Celery, Parsley, Corn on the Cob

Cover and simmer of 45 minutes

Service 9

Bon Appetit

