From the kitchen of David and Jennifer Deaven

\$1d: corn_and_tomatillo,v l.3 2005/01/03 19:09:19 deaven Exp \$

Soup/Corn And Tomatillo

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- A: 1T oil
- medium onion, chopped 5 tomatillos, quartered 3c garlic B: 4C corn
- 3C vegetable broth

 - 1C peas 2T cilantro
- C: oil
 - Red pepper 4oz green chile
 - 1C corn
 - 1C vegetable broth
- 1. Cook (A) in large pot 5 minutes until soft.
- 2. Stir in (B), puree mixture.
- 3. Add (C), bring to boil, simmer 15 minutes.
- 4. Season with salt/pepper, and serve with cilantro



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