

## **Slightly Southwestern Corn and Tomato Soup**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

#### *for the soup:*

2 cups corn  
2 cups tomatoes (if you have the patience to dip them in hot water and peel them, you'll avoid having little pieces of tomato skin in your soup; if you don't, live with the skin!)  
1 large onion, roughly chopped  
1/2 bell pepper, roughly chopped  
seeded jalapeño peppers to taste (I used two, which made for a slightly spicy soup; I would probably add at least 1 more next time!), roughly chopped  
a handful of fresh cilantro leaves  
1 quart chicken or vegetable broth  
salt and pepper to taste (how much salt depends on how salty your broth is)

#### *optional garnishes:*

sour cream or Greek yogurt (just a little bit makes the soup creamy)  
grated store (Cheddar) cheese  
tortilla crisps (corn tortillas cut into small strips and fried briefly in canola oil)  
more cilantro leaves

### *Instructions:*

In a large pot, combine the soup ingredients. Bring the soup to a boil; then reduce the heat and simmer, covered, for 30 minutes or until the vegetables are tender.

Cool the soup slightly, and puree it in a blender or food processor. Serve with or without the garnishes. (I like them!)

Serves 6 to 8.