

CORN SOUP

“This is wonderful on a cold day!! But, on Guam, it’s great all the time.”

INGREDIENTS / DIRECTIONS

Set 1

1 c. chopped onions
7 boneless, skinless chicken
thighs, uncooked, chopped
4 T. butter
4 T. flour

Set 2

1 – 10 ³/₄ oz. can condensed, cream of mushroom soup +
1 can of water
2 – 13.5 oz. cans thick coconut milk, warm
2 – 15 oz. cans sweet corn, drained
1 – 14.5 oz. can chicken broth
2 t. salt
½ t. pepper

Tools: *large pot, whisk*

1. Melt butter in large pot on medium heat. Sautee onions till translucent. Add chicken and sauté till cooked.
2. Sprinkle 4 tablespoons of flour over the chicken/onions.
3. Pour 1 can of chicken broth into the pot and whisk quickly.
4. Add the cream of mushroom. Fill that can with water and add to the pot.
5. Using a whisk, stir till well combined.
6. Add salt and pepper.
7. Empty 2 cans of corn and coconut milk into the pot.
8. Continue to keep very hot without boiling for 10 more minutes.
9. Served best by itself.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.