

## **Tante Marie's Corn Soup with Fresh Tomato Salsa**

### *Ingredients*

4 cups corn (about 5 ears)  
1 cup water  
3-1/2 cups milk  
salt  
2 lbs. fresh tomatoes, chopped  
1 large white onion, chopped  
1 tsp. minced garlic  
4 tomatillos, chopped (if available)  
1 jalapenos, minced  
4 Tbs. minced fresh cilantro  
8 Tbs. cream cheese  
48 tortilla chips

### *Instructions*

Remove the corn from the cob and milk the cob for the remaining liquid. Puree this slightly in a food processor and place in a saucepan with the water, milk and a dash of salt. Bring to a boil and simmer for 10 minutes, stirring now and then so it doesn't stick. It will be slightly thickened.

To make the salsa, combine the chopped tomatoes, with their juice, with the onion, garlic, tomatillos, jalapenos, and cilantro. Taste and add salt to taste at the last minute.

For each serving, place in the bottom of a warm soup bowl, a Tbs. of cream cheese and 6 tortilla chips. Spoon a couple of spoonfuls of salsa over the chips and pour the hot corn soup over. Serve immediately.

**Serves 8.**