

Chilled Corn and Coconut Soup

Ingredients

- 1 28oz bag frozen super sweet corn
- 1 13oz can coconut milk
- 13 oz water (use empty coconut milk can)
- Salt and pepper to taste
- 2 tablespoons Plum Sake or Sherry

Steps

1. Empty bag of frozen corn in large pot

Add coconut milk and water

Bring to a boil for 5 minutes then reduce heat and simmer for another 20 minutes

Off the heat, add the Plum Sake or Sherry

Let cool and transfer to a blender and blend till smooth

Pour through fine sieve to produce a silky smooth finish

Refrigerate until cool

At this point you thin the soup with cold water if you are serving as appetizer from a glass or serve as-is in a bowl