



## Garlic Corn Soup

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	10 MIN	20 MIN		10

Garlic corn soup is a light and comforting dish made with sweet corn, garlic, and a smooth, creamy base. The natural sweetness of corn pairs perfectly with the savory depth of garlic. This easy recipe is quick to prepare and works well as a starter or a light meal. It's simple, flavorful, and perfect for both warm and cool days.

### Ingredients

- 2 cups corn (fresh or frozen)
- 3-4 garlic cloves, minced
- 2 tablespoons butter or olive oil
- 3 cups broth
- ½ cup milk or cream (*optional*)
- Salt and pepper to taste
- Optional: green onions or parsley

### Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 15-20 minutes
- Total Time: 25-30 minutes
- Servings: 3-4
- Course: Soup
- Cuisine: International

## Cooking Method

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### Instructions

1. Heat butter or oil in a pot over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add corn and cook for **3-4 minutes**.
4. Pour in broth and bring to a simmer.
5. Cook for **10-15 minutes**.
6. Blend partially or fully for desired texture.
7. Stir in milk or cream if using.
8. Season with salt and pepper.
9. Garnish with herbs and serve warm.

## Cooking Tips

- Blend partially for texture or fully for smooth soup
- Use fresh corn for best flavor
- Add cream for extra richness

## Variations

- Add potatoes for a thicker soup
- Add chili flakes for spice
- Use coconut milk for a vegan version
- Add herbs like thyme

## What to Serve with Garlic Corn Soup

- Bread
- Salad
- Sandwiches
- Light meals

## Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

### **Reheating**

Reheat gently on the stovetop.

### **Frequently Asked Questions**

#### **Can I use canned corn?**

Yes, just drain before using.

#### **Is this soup sweet?**

It has natural sweetness from corn.

#### **Can I make it vegan?**

Yes, use oil and plant-based milk.

#### **Recipe Author**

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