

Thick and Creamy Corn-Potato Soup

6 ears corn (cut off the cob)

6 medium-large red potatoes (chopped in 1/2 inch pieces)

6 carrots (finely chopped)

1 medium-large onion (finely chopped)

2 green peppers (finely chopped)

2 bay leaves

3 teaspoons thyme

2 teaspoons marjoram

3 teaspoons cumin

2 teaspoons sea salt

2 teaspoons pepper

3 32oz. boxes of vegetable broth

water

Put vegetables and spices in a large soup pot. Cook on medium heat, stirring occasionally for 15 minutes.

Add broth and maintain a light boil. Cook 45 minutes to 1 hour. Remove from heat. Blend 3/4 of the soup mixture in a blender in batches. Put blended soup in a large bowl or container until the blending process is complete. Pour the blended soup back into the pot. Add water to thin and obtain the desired consistency. Heat through and serve. Serves 8-10 generously.