

## **Mexican Street Corn Soup**

(Adapted from [The Stay at Home Chef](#))

- 4 tablespoons butter
- 1 small white onion chopped
- 1 jalapeno minced
- 5 cloves garlic minced
- 3 tablespoons flour
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 4 cups chicken stock
- 6 cups frozen corn kernels about 30 ounces
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 1/2 cups heavy cream half and half, or milk
- 1 cup freshly chopped cilantro
- Toppings:
  - 1/2 lb bacon cooked and crumbled
  - 1/2 cup crumbled cotija cheese
  - 1 jalapeno sliced

Melt the butter in a large saucepan over medium heat. Add in the onions and minced jalapeno and sauté for about 5 minutes, then stir in garlic and cook for an additional 1 minute.

Stir in the flour, cumin, and chili powder and cook 1-2 minutes. Stir in the chicken stock until smooth and bring to a boil. Add in the corn, sugar, and salt. Once it returns to a boil, reduce the heat to low and simmer for 10 minutes.

Stir in cream and cilantro. Serve topped with crumbled bacon, cotija, and jalapeno slices.