

# POTATO & CORN SOUP

**DURATION:**

42 minutes

**SERVING:** 4

## INGREDIENTS

- 2 tablespoons Bragg Apple Cider Vinegar
- ¼ cup onion, chopped
- 2 garlic cloves, minced
- 3 cups vegetable broth
- 3 red or white potatoes, cubed
- 2 cobs of corn, kernels removed
- Pepper to taste

## PREPARATION

1. In a large pot, saute onion until soft, about 5-6 minutes. Add garlic and saute for one minute more.
2. Add the broth and potatoes to the pot and bring to a boil. Once boiled, reduce heat to a simmer until potatoes are soft for about 20 minutes.
3. Stir in 2 tablespoons of apple cider vinegar.
4. Add the contents of the pot to a blender. Add the corn and blend until smooth. Do this in batches if necessary.
5. Add salt and pepper to taste.

