



## FRANKO'S FAVORITES

### CORN SOUP

Melt 2 Tbsp. butter in a wide pan and add kernels from 5 ears of corn (about 2 ½ cups). Cook, stirring, for 2 or 3 minutes. Blend in 2 Tbsp. flour and gradually add 4 cups milk or light cream and 1 cup chicken broth. Cook, stirring, until boiling. Reduce heat and simmer about five minutes, stirring occasionally. Season to taste with salt and pepper. Remove from heat. Blend some of the hot mixture with 1 cup sour cream, then stir into soup. Sprinkle a bit of dill weed on top of each serving.