

## Cajun Corn Soup

- 1 Cup chopped onion
- 1 Cup chopped green pepper
- ½ Vegetable Oil
- ½ Cup flour
- 3 Cups water
- 2 Packages (10 oz) frozen corn
- 1 ½ Lbs of smoked sausage, sliced into coins
- 3 Cups of fully cooked ham, diced
- 1 Can of stewed tomatoes
- 2 Cups of chopped fresh tomatoes
- 1/8 Teaspoon cayenne pepper
- Salt to taste

In a Dutch oven sauté onion and pepper in oil until tender. Stir in flour until bubbly. Gradually add water, bring to a boil. Add remaining ingredients and stir to mix well. Reduce heat and simmer for at least 1 hour, stirring occasionally.