

Japan Class Series
Japanese Soymilk & Corn Stew
Virtual Class Via Facebook Live
Sunday, April 5th @ 12:30PM

CORN STEW

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Japan Class Series

Japanese Soymilk & Corn Stew

Tonight



- About the Store
- Food Drive
- About Corn Stew
- Japanese Corn Stew Recipe w/ Sam & Darrell

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About the Store



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Japan Class Series

Japanese Soymilk & Corn Stew



About Corn Stew

- Corn was introduced to Japan by the Portuguese in 1579
- More widely available during the Meiji period 1868 as a result of Western influence
- Current corn soup is believed to be adopted and adapted from the French
- Corn soup is so common that one can get it at vending machines
- Corn stew is a take on corn soup
- Corn soup and stew are most popular July-August but corn stew is served year round

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Corn Stew



Ingredients

- ½ cube butter
- 5 cubed chicken thighs
- 1 large cubed onion
- 3 cubed potatoes
- 2 sliced carrots
- 1 broccoli crown
- 1 can creamed corn
- ½ cup milk
- ½ lb bacon sliced into quarters
- 2 quarts water
- 1 package corn stew roux



\$5.95

Directions

- Cook cubed chicken thighs in butter
- Add onions, potatoes, carrots stirring on medium heat for 3 minutes
- Add water, bacon and corn roux cubes stirring until cubes break down cook for 5 minutes
- Add broccoli and cream corn stir for 2 minutes
- Add milk very last and stir for 2 minutes

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Arigato



To order contact us at:

- Phone: 760-537-3838
- Email: Info@WabiSabiJapanLiving.com
- FaceTime: 323-428-4270

During this time, we deliver locally at no charge to Palm Springs, Cathedral City, Rancho Mirage, and Desert Hot Springs