

Crab-Corn Chowder



From the Sensenig's Recipe Book

Ingredients

4 ears grilled corn, shucked or 4 cups frozen
2 tablespoons olive oil
1 pound bacon, diced
2 medium onions, diced (about 2 cups)
8 cloves garlic, minced
4 shallots, minced
2 stalks celery, diced
3/4 cup chopped red bell pepper finely chopped
2 dried bay leaves
1/2 cup (1 stick) unsalted butter
1/2 cup all-purpose flour
2 8 oz., bottles of clam broth
2 14.5 oz. can low sodium chicken stock (or fresh)
3 cups heavy cream
2 cups Yukon gold potatoes, peeled and diced (about 2 large potatoes)
2 tablespoons fresh thyme leaves (from about 4 sprigs)
2 tablespoons fresh basil leaves, chopped
2 tablespoons fresh chives, chopped
1 - 1 1/2 pound fresh lump crab meat, picked over
1 tablespoon kosher salt
2 tablespoons freshly ground black pepper
2 - 3 tablespoons old bay or more to taste

Preparation

Sauté onions, garlic, shallots, celery, and bay leaves in some olive oil until translucent, about 7 to 9 minutes. Add butter and heat until melted, less than 1 minute. Using wooden spoon, stir in flour and cook, stirring constantly, until smooth, about 3 minutes. Lower heat to moderately low and continue to cook, stirring constantly, until paste is color of peanut butter, about 6 minutes.

Add clam and chicken stock, then add potatoes. Raise heat to high and bring to simmer, then reduce heat to moderately low and simmer uncovered until soup thickens and potatoes are tender, about 17 to 19 minutes. Then whisk in cream,

Stir thyme, and basil. Gently stir in crab meat, corn, salt, and pepper. I garnish with some crumbled crisp fried bacon, a little old bay sprinkle and some chopped chives.

Notes:

Source:

Various