

# **Corn and Crab Bisque**

**Makes 4 servings**

## **Ingredients**

Olive Oil	1 tablespoon
Onions, minced	½ cup
Sweet Corn from the cob, uncooked	1 cup
Shallots, minced	2 tablespoons
Garlic, minced	1 tablespoon
Celery, minced	2 tablespoons
Old Bay seasoning	1 tablespoon
Fish Stock or Crab Stock	1 cup
Bay Leaves	3 each
Salt and Pepper	To Taste
Milk	2 cups
Heavy Cream	2 cups
Liquid Crab Boil	1 teaspoon
Blond Roux (3 tbls flour/butter)	3 tablespoons
Lump Crab Meat	½ cup
Green Onions, chopped	¼ cup
Worcestershire Sauce	½ teaspoon
Chives for Garnish	

## **Method of Preparation**

1. Gather all ingredients and equipment
2. In a large sauce pot, heat the olive oil to smoking hot
3. Add onions, corn, shallots, garlic, and sauté for 1 minute
4. Season with Old Bay Seasoning
5. Add the stock and bay leaves
6. Season with salt and pepper
7. Bring the mixture to a boil
8. Whisk in the milk, heavy cream and crab boil
9. Bring back to a boil, reduce to a simmer
10. Simmer for 5-7 minutes
11. Whisk in the roux, 1 tablespoon at a time
12. Reduce the heat to low and continue to cook, whisking until the mixture thickens
13. Stir in the crab meat, green onions, and Worcestershire sauce and simmer for 6-8 minutes
14. Re-season, if needed
15. Ladle into a shallow bowl and garnish with chives