

Corn Chowder with Dungeness Crab

Ingredients

1 medium yellow or white onion
1 stalk celery
1 tablespoon butter
4 ounce bacon
2 tablespoons flour
2 cups chicken broth or clam juice
2 cups water
2 red or Yukon gold potatoes
1 clove garlic, chopped fine
Pinch cayenne pepper
1 teaspoon fresh thyme
1 bay leaf
4 ears fresh sweet corn or 4 cups frozen corn (fresh is better)
½ cup Cream
Salt to taste
Parsley to garnish
16 oz Dungeness crab meat

Method

1. Peel corn and using a sharp knife cut kernels off cobs.
2. Finely dice onion and celery. Peel and thinly slice then dice the potato and set aside. Dice bacon.
3. Heat a heavy stock pot and add the butter. Add the bacon and sweat add the onion and celery, stirring often until onions and celery softens.
4. Add flour and cook until a roux forms.
5. Add chicken broth and water, stir until velvety and thickened. Add diced potatoes. Add white pepper, thyme and bay leaf.
6. Simmer gently for twenty minutes
7. Add corn and cook for 5 minutes
8. Remove from heat partly puree with emersion blender.
9. Return to heat, add cream and slowly heat.
10. Salt and pepper to taste.
11. Simmer till soup thickens. Pour in bowl, add crab meat (2 tablespoons per bowl) and garnish with Parsley.

Serve with a gerat Chardonnay.

Yield 6 – 8 servings