

Corn and Crab Chowder

Serves 6-8

Ingredients:

12 oz Aquamar Shred Style Crab Flavored Seafood
4 oz bacon, diced (about 4 pieces)
1 large onion, diced
3 celery stalks, diced
1 large potato, peeled and diced
1 pound corn kernels, frozen or fresh
3 tablespoons all-purpose flour
6 cups chicken broth
1 cup heavy cream
1/2 teaspoon dried thyme
1/2 cup green onions, sliced (optional)
Salt and pepper to taste

Preparation:

In a heavy bottom stock pot, saute bacon until crisp, remove bacon with a slotted spoon and drain, reserving the drippings. Add celery and onion to reserved drippings and cook over medium heat until translucent, about 4-6 minutes. Add flour and cook an additional 4 minutes, stirring constantly. Stir in chicken stock, corn, potatoes, and thyme. Bring to a boil, reduce heat to medium low and simmer for 20 minutes. Add the cream, Aquamar Shred Style Crab Flavored Seafood, and cooked bacon, and simmer five minutes more until the potatoes are tender. Season with salt and pepper. Divide soup among bowls, garnish with green onions.

