

CRAB & CORN BISQUE

INGREDIENTS:

1 pint lump crabmeat
½ cup (1 stick) butter (do not substitute margarine)
1½ cups finely chopped sweet onion
4 tablespoons all-purpose flour
6 cups fresh corn kernels (see 'Recipe Note 1' below)
2 teaspoons salt
1 teaspoon coarsely ground black pepper
1½ quarts heavy cream
¾ cup thinly sliced green onions, white and green portions
3 - 4 additional green onions, thinly sliced for garnish

DIRECTIONS:

Gently pick through the crabmeat to remove any bits of shell or cartilage, being careful not to break up lumps of crabmeat; set aside.

Melt butter in a 5- to 6-quart Dutch oven over medium heat.

Add chopped onion and saute until translucent (approximately 10 minutes).

Whisk in flour, then add corn kernels.

Continue to cook over medium heat for 5 minutes, stirring frequently.

Add salt and pepper, then stir in heavy cream and lower heat.

Cover and cook over low heat for 20 minutes, stirring occasionally -- do not boil (see 'Recipe Note 2' below).

Stir in sliced green onions, then very gently fold in crabmeat, being careful not to break up lumps.

Return bisque to a simmer over low heat, cover and cook for an additional 10 minutes; stir once.

Additional seasoning may be added, if desired, before serving.

Garnish with additional sliced green onions and serve with oyster crackers or French bread.

Yields 6 to 8 servings as an entree. Freezes beautifully.

Recipe Notes:

- (1) An equal amount of thawed frozen corn or drained canned corn may be substituted for fresh corn in this recipe.
- (2) Do not allow bisque to come to a hard boil during preparation to prevent cream from separating.