



LE CORDON BLEU

## Crab and Corn Chowder

### Ingredients

2 oz. vegetable oil  
4 oz. onion, medium dice  
1 garlic clove, chopped  
2 oz. flour  
40 oz. chicken stock  
3 oz. white wine  
12 oz. red skin potatoes, medium dice  
½ bay leaf  
12 oz. whole kernel corn, fresh or frozen  
½ cup fresh basil leaves, chiffonade  
12 oz. crabmeat  
6 oz. hot milk  
4 oz. hot heavy cream  
Salt and white pepper to taste

Heat oil in heavy sauce pot over medium heat, add onions and garlic and cook until tender but do not brown.

Add flour and stir in to make a roux. Cook the roux slowly for 4 to 5 minutes. Do not brown.

Using a wire whisk slowly add stock. Bring to a boil, stirring to make liquid smooth.

Add the wine.

Add diced potatoes and bay leaf. Simmer until potatoes are tender.

Add corn and fresh basil, return soup to a simmer.

Add crabmeat.

Stir in hot milk and cream. Adjust consistency as needed.

Adjust seasoning with salt and pepper.

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