

Corn and Crab Chowder

Yield: 10 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/crabmeat-and-corn-soup-recipes>

Ingredients:

- 5 slices bacon
- 1 tablespoon clarified butter
- 3/4 cup chopped onion
- 1/4 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1 1/2 teaspoons minced garlic
- 1/4 cup dry white wine
- 1 teaspoon brandy
- 1 1/2 teaspoons dried basil
- 1 teaspoon ground white pepper
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon dried thyme leaves
- 2 teaspoons worcestershire sauce
- 3 cups corn kernels fresh
- 4 potatoes large, peeled and diced
- 1 1/2 quarts chicken stock
- 1/2 cup butter
- 1/2 cup all-purpose flour
- 3 cups heavy cream
- 1 cup cream half-and-half
- 1 pound shrimp peeled and deveined small
- 1 tablespoon Creole seasoning
- 1 pound lump crabmeat fresh, shell pieces removed

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 290 milligrams
4. Fat: 57 grams

5. Fiber: 3 grams
 6. Protein: 38 grams
 7. SaturatedFat: 32 grams
 8. Sodium: 1180 milligrams
 9. Sugar: 7 grams
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