



Corn & Crab Bisque

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This Corn & Crab Bisque is rich and creamy with a wonderful Louisiana flavor! Try pairing it with a classic French bread and don't forget to invite your friends over for a taste.

Ingredients:

- 4 ears of corn, kernels cut from cob
- 1 pound jumbo lump crabmeat
- 1 cup butter
- 1 cup onions, diced
- 1 cup celery, diced
- 1 cup red bell pepper, diced
- ¼ minced garlic
- 1 cup flour
- 5 cups crab or shellfish stock
- 4 cups chicken broth
- 2 cups heavy cream
- ½ cup green onions, sliced
- ½ cup parsley, chopped
- 2 ½ tsp [Slap Ya Mama White Pepper Blend Cajun Seasoning](#)

Directions:

Melt butter in a large pot over medium heat. Add in corn, onions, celery, bell pepper and garlic; cook for 5 to 8 minutes or until onions are translucent. Add in flour and whisk until a white roux is achieved. DO NOT BROWN.

Add stock and broth one ladleful at a time, stirring constantly until all stock and broth is incorporated. Bring to a low boil. Reduce to medium low heat and cook for 30 minutes.

Stir in heavy cream, green onions, parsley, Slap Ya Mama White Pepper Blend Cajun Seasoning and cook for an additional 3 minutes. Reduce to low heat and gently add in lump crabmeat; try not to break up any lumps. Simmer for 3 to 5 minutes or until crab is warmed through. Serve and enjoy!