

Dungeness Crab Chowder

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Ingredients:

4 cups of chicken stock, hot.
4 cups of fresh corn kernels.
2 cups of cooked dungeness crab meat.
1 cup of scallions, diced.
1 cup of red bell pepper, diced.
1 cup of green bell pepper, diced.
¼ cup of cornstarch mixed with 3 tablespoons of cold water.
2 tablespoons of vegetable oil.
1 tablespoon of ground cumin.
1 teaspoon of garlic, chopped finely.
1 teaspoon of fresh thyme.
Tabasco sauce, to taste.
Salt and pepper, to taste.

Directions:

Heat up the vegetable oil in a suitably sized pot over medium heat.

Add the red and green bell peppers and corn, then saute for 2 minutes over high heat.

Add cumin, garlic and thyme; then saute for another 2 minutes.

Add the diced scallions and saute for 1 minute.

Add the chicken stock and cornstarch/water.

Reduce heat to medium and allow to simmer for 2 minutes.

Season with Tabasco sauce.

Add the cooked crabmeat.

Season with salt and pepper.

Serve.