

Sandy's Crab Corn Soup

Yield: 8-10 servings

½ cup unsalted butter

1 medium onion, chopped

1 clove garlic, minced

¼ cup all purpose flour

2 (8 oz.) bottles of clam juice

2 cups canned chicken broth

1 (16 oz.) can of white kernel corn, drained

¼ teaspoon dried leaf thyme, or ¾ teaspoon of fresh

1 teaspoon salt

¼ teaspoon red cayenne pepper

1 pint whipping cream

1 pound lump crab meat

4 green onions, chopped

Melt butter in a heavy 4-6 quart soup pot over medium heat. Add onion and garlic. Sauté until wilted and transparent (about 5 minutes). Add flour all at once, stir until blended. Cook 3-4 minutes. Stirring slowly, stir in clam juice and broth. Bring to a boil to thicken. Stir in corn, thyme, salt, black pepper and cayenne. Reduce heat to medium. Cook uncovered for 25 minutes. Stir in cream, cook for 10 minutes. Taste for seasoning, adjust if necessary. Using your fingertips, carefully pick through the crab meat and remove any bits of shell or cartilage. Do not break up lumps of crab meat. Add crab meat and green onions to soup. Cook over medium heat just to heat through (about 5-6 minutes). Serve hot.