

# featured recipe



## Corn & Crab Bisque

serves 8

1/2 C diced onion  
1/2 C (1 stick) butter

6 T flour

1 T curry powder

6 C fresh corn kernels,  
pulsed well in food processor

6 C milk

2 C heavy cream

Salt & white pepper

1 pound precooked dungeness crab, shelled  
(canned dungeness crab can work as a substitute for fresh)

4 slices cured bacon, cooked and crumbled

Sauté the onion in butter. Add the flour and curry powder and cook for 2 minutes. Add the corn and cook on low for 20 minutes, stirring often. Add the milk, cream, salt, and pepper and cook for another 20 minutes. Make sure all pieces of shell are removed from the crab meat, then gently stir the crab into the bisque and simmer for 5 minutes.

Serve with a sprinkle of crumbled bacon.