



Where Seattle Goes For Seafood

Presents

SPICY CRAB CHOWDER

Serves 12

1qt + 1 cup	Crab Stock (for home use, use Knorr's prepared store bought crab base mix)
14 oz.	Red Bell Pepper (small dice)
4 lb 4 oz.	Red Potato (small dice, and pre-cooked until fork tender either steam or boil)
1 qt	Heavy Cream
1/2 tsp	Cayenne Pepper
1 tbsp	Store bought Cajun Spice
1 tsp	Coarse Black Pepper
1 cup	All Purpose Flour
3 1/2 fl oz.	Dry Sherry
3/4 tsp	Chili Oil
1 1/2 oz.	Knorr Crab Base
1 1/4 lb	Fresh cut Corn
1/4 lb	Butter

Instructions:

1. In a very large thick bottom pan melt butter, then sauté peppers just to soften.
2. Whisk in flour to create a roux, then deglaze with sherry.
3. Slowly add cream by whisking lightly. Do not add too fast and keep the mixture smooth.
4. Slowly add stock continuing to whisk. Keep mixture smooth.
5. Add the rest of the ingredients and mix until all ingredients are incorporated and the mixture is smooth.