

Little Veron's Recipe

Corn and Crab Bisque

1 stick of butter

2 Tbsp. flour

1 Lb. white crab meat

½ C. chopped onions

1lb Crabmeat

1 Qt. Milk

1, 16oz can cream style white corn

1, 10.5oz can cream of potato soup

½ tsp Cajun spice mix, such as Tony Chachere's® Seasoning

½ tsp Worcestershire sauce

Tabasco® pepper sauce to taste

¼ C. grated cheese

¼ C. chopped parsley

¼ C. chopped shallots

Directions:

- Melt butter, add flour and mix thoroughly
- Add onions and cook over low heat for 10 minutes until tender
- Add crab meat, milk, cream corn, potato soup, Worcestershire sauce and Tabasco® sauce
- Cook over medium low heat for 15-20 minutes
- Add cheese, parsley and shallots just before serving