

SAVOR INDIANA RECIPES



Corn Crab and Chicken Chowder

INGREDIENTS

2 T Unsalted Butter
2 oz Diced onions
2 oz Diced Bell peppers
1 oz Diced celery
1 tsp Cajun seasoning
1 qt Seafood stock
3 T Flour
½ tsp Chopped Garlic
1 pint Heavy Cream
8 oz Evaporated milk
8 oz Cut Diced Chicken
1 pound Crab Meat
6 oz Corn
Salt to taste



From The Kitchen of
Hagen's Club House French
Lick, Indiana From "Family
Friendly Orange County"

DIRECTIONS

1. Sweat Vegetables in Butter until soft.
2. Add Flour, & cook for 5 mins while stirring, to make a Roux.
3. Add Seafood stock to Roux.
4. When Mixture comes to a boil add cream & evaporated milk.
5. Add Crab, Chicken & Corn to Soup.
6. Season to taste & serve when hot.