



CRAB AND CORN CHOWDER

- 4 SLICES BACON, CHOPPED
 - 1/2 CUP (1 STICK) BUTTER, MELTED
 - 1 YELLOW ONION, CHOPPED
 - 6 RIBS CELERY, CHOPPED
 - 1-1/2 CUPS ALL-PURPOSE FLOUR
 - 4 CUPS (1 QUART) FISH STOCK
 - 2 CUPS MILK
 - PINCH OF THYME
 - 2 BAY LEAVES
 - KERNELS OF 4 LARGE EARS FRESH CORN
 - 1 POUND NEW POTATOES, CHOPPED
 - SALT AND PEPPER TO TASTE
 - 1 POUND CRAB MEAT
- OPTIONAL GARNISH~
1 TABLESPOON CHOPPED PARSLEY*

Render the drippings from the bacon in a saucepan. Stir in the butter. Add the onion and sweat for 3 to 5 minutes. Add the celery and flour and mix well. Cook until a smooth paste forms, stirring constantly.

Add the fish stock and milk gradually and cook until thickened, stirring constantly. Stir in the thyme and bay leaves. Bring to a boil. Reduce the heat and simmer for 45 minutes. Add the corn and potatoes and cook for 10 minutes or until the potatoes are tender. Season with salt and pepper and stir in the crab meat. Discard the bay leaves. Ladle into soup bowls and garnish the servings with 1 tablespoon chopped parsley. Serves 8 to 10