

Corn and Crab Bisque Recipe: A Rich and Flavorful Southern Soup

This recipe serves 4-6 people and takes about 15 minutes to prep and 30 minutes to cook.



TIME
15 min

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INGREDIENTS

- 2 cups fresh corn kernels (or frozen if out of season)
- 1 lb lump crab meat, picked over for shells
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 4 cups seafood stock (or chicken stock)
- 1 cup heavy cream
- 1 tsp Old Bay seasoning
- Salt and pepper to taste
- Chopped fresh parsley for garnish

DIRECTIONS

- Sauté the Aromatics:** In a large pot, melt the butter over medium heat. Add the diced onion and sauté until translucent, about 5 minutes. Stir in the minced garlic and cook for an additional minute until fragrant.
- Make the Roux:** Sprinkle the flour over the sautéed onions and garlic, stirring constantly for about 2 minutes. This will create a roux that thickens the bisque.
- Add the Stock:** Gradually whisk in the seafood stock, ensuring there are no lumps. Bring the mixture to a gentle simmer, allowing it to thicken slightly.
- Incorporate the Corn and Crab:** Stir in the corn, crab meat, Old Bay seasoning, salt, and pepper. Let the bisque simmer for about 10 minutes, allowing the flavors to meld.
- Finish with Cream:** Reduce the heat to low and stir in the heavy cream. Allow the bisque to warm through, but do not let it boil. Adjust seasoning as needed.
- Serve:** Ladle the bisque into bowls and garnish with chopped parsley. Enjoy it warm with your favorite bread!

SWAPS & NOTES

of the crab, resulting in a bisque that is both rich and refreshing.

Texture: The creamy base of the bisque, combined with the tender pieces of crab and the slight crunch of corn, provides a delightful mouthfeel.

This contrast keeps each bite interesting and satisfying.

Versatility: This bisque can be served as a starter or a main dish, making it perfect for any occasion.

TIPS FOR SUCCESS

Frozen: If fresh corn is not available, frozen corn works just as well.

Just be sure to thaw it before adding it to the bisque.

Crab Quality: Use high-quality lump crab meat for the best flavor.

If you can, buy it from a local seafood market.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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