

**Sam Arena**

CORN CHOWDER with KING CRAB

Did you ever notice something about corn on the cob? It seem that when buy one for each guest there is never enough and when you over buy no one eats them all. Well I am not tossing them out. It's easy enough to shuck the corn, put them in a press, seal the bag and freeze them. Now you can use them for this terrific fall recipe.

INGREDIENTS

4 green onions chopped finely including the green part
4 or 5 cups of corn kernels
1 cup of chopped celery
3 cups of King Crab about 4 large legs
2 cups chicken stock
2 strips of bacon
2 cloves of finely chopped garlic
½ cup of flat parsley
1 stick of salted butter
1 pt. of light cream
Salt and pepper



DIRECTIONS

- Sauté the bacon until very crisp.
- Save some bacon drippings. Sauté the onion and celery them.
- Add the garlic, corn kernels and chicken stock to the pot.
- Bring to a boil and simmer.
- Add cream, crab meat and butter, increase heat to an almost boil and serve when butter is melted.....optional: serve with or without oyster crackers. The chowder is hardy enough..

P.S. This recipe can be made canned cream corn and is as good. Maybe better.

Buon Appetito