

Fresh Corn and Crab Bisque

Serves 12

1 cup	unsalted butter
1 cup	all-purpose flour
6 cups	shrimp stock or clam juice
4 cups	chicken stock
2 tsp	liquid crab boil
8 ears	fresh yellow corn, kernels and juice
1 pint	heavy cream
2 lb	fresh lump crabmeat, picked
~	salt and pepper to taste
2 Tbsp	Creole seasoning
2 tsp	lemon pepper seasoning
2 bunches	green onions, chopped, divided

Melt butter in saucepan, add flour, and cook, stirring constantly, until flour sticks to pan. Add stocks and crab boil. Bring to a boil stirring constantly, then lower heat and simmer 15 minutes. Add corn kernels and juice and continue simmering 15 minutes more. Add cream and blend well. Gently add crabmeat, salt and pepper, Creole seasoning, lemon pepper, and 1 cup green onions. Remove from heat and let stand for 15 minutes. To serve, ladle bisque into bowls and top with remaining green onions.