

Junior Barbour Seafood Crab with a Touch of Rice

INGREDIENTS

The San Souci Trinity (½ cup diced celery, ½ cup diced onion, ¼ cup diced bell pepper)
2 sticks of Land of Lakes Butter, unsalted
4 cups of Swanson chicken broth
1 Tsp Zatarains crab boil
1 Tsp Tony Chachere's Creole Seasoning
1 lbs Claw crabmeat
1 lbs Jumbo Lump crabmeat
2 cups Zatarain's Rice

DIRECTIONS

Cook the San Souci Trinity for 5 minutes with 1 cup of chicken broth on high heat. Add 1 stick butter. Melt on medium heat. Add 2 cups broth and cook 5 minutes on medium heat. Add 2 cups of Zatarain's rice.
Stir rice, Trinity and broth until well mixed. Add last stick of butter. Add 1 tsp Zatarain's crab boil and 1 tsp of Tony's seasoning and stir once again. Salt to taste.
Cook rice on medium heat for 7 minutes. Reduce heat to low head and add crabmeat. Mix lightly. Add last cup of broth and continue cooking on low heat until rice is tender or To your liking.

Serve warm and enjoy.