

# Junior Barbour Seafood

## Crab Chowder

### INGREDIENTS

2 yellow onions, diced  
6 stalks of celery diced  
3 sticks of Land of Lakes butter, unsalted  
1 ½ cups flour  
20 slices bacon, soft cooked and chopped  
5 lbs medium red potatoes, peeled, diced and par-boiled for about 5 minutes  
½ cup chopped fresh parsley  
½ tsp paprika  
¼ tsp garlic salt, ¼ tsp celery salt, ¼ tsp white pepper  
2 Tbs Tony Chachere's Seasoning  
1 Tbs Zatarains Crab boil, (add more if needed)  
Salt and freshly ground black pepper to taste  
3 qts milk  
1 qt heavy cream  
2 cans whole kernel corn, drained  
8 lbs crabmeat

### DIRECTIONS

In medium soup pot, sautee the onion and celery on medium heat, with 2 sticks of butter, until translucent, about 2 minutes. Turn heat to low, add flour and mix well until pasty. Using a whisk, stirring slowly, add soft cooked bacon, diced par-boiled potatoes, parsley, paprika, garlic salt, celery salt, white pepper. Add Tony's seasoning and salt and pepper to taste. Mix and then slowly add the milk and cream, stirring constantly. Add corn, cook 30 minutes on low heat without crabmeat. Gently fold in the crabmeat and add the last stick of butter. Cook an additional 30 minutes on low heat. Stir slowly.

Remove from heat and serve hot.

Enjoy.

\*NOTE: 30 minutes is an estimate depending on your type of heat. Once chowder comes to a boil, it will be as thick as it is going to get. At that point the chowder is at its burning point.