

# Chesapeake Bay Crab & Seafood Chowder Bread Bowl



## INGREDIENTS

2	Pounds	<u>Jumbo Crab Sensations®</u>
1	Pound	Slab Bacon, Small Diced
2	Tablespoons	Olive Oil
2	Tablespoons	Butter
3	Each	Diced Onions
6	Stalks	Diced Celery
6	Each	Russet Potatoes, Peeled And Diced
2	Each	Bay Leaf
2	Tablespoons	Old Bay Seasoning
1/2	Cup	All Purpose Flour
1	Quart	Clam Juice
2	Quarts	Whole Milk
5	Cups	Roasted Corn Kernels
To	Taste	Salt And Pepper
16	Each	Small Bread Bowls

FEATURED PRODUCTS: \_

MENU PARTS: Entrees, Soup & Salad

Tender pieces of crab and seafood pair with Chesapeake Bay inspired ingredients for a chowder that will have you taking a trip to the Eastern Shore!

## DIRECTIONS

1. In a stock pot render the bacon and set aside.
2. Add olive oil and butter to the bacon grease and sauté the onions, celery and potatoes, season with Old Bay, salt and pepper.
3. Sprinkle in the flour and cook for five minutes stirring constantly.
4. Whisk in the clam juice and milk, add the bay leaf and corn and bacon, simmer for 30 minutes.
5. Add the Jumbo Crab Sensations® and adjust seasoning.
6. Hollow out the bowls and save top for dipping into chowder.