



# WHITE CORN & CRAB CHOWDER

PAIR WITH ROASTED GARLIC, BASIL & PARSLEY BANNER BUTTER

We find the freshest basil and parsley in season and the freshest garlic. We then slowly roast the garlic bulbs in a low oven until they are tender and sweet. These natural companions are folded in to our rich, slow-cultured butter to create an elegant addition to any dish.

## INGREDIENTS

- 2 oz. Roasted Garlic, Basil & Parsley Banner Butter
- 3 slices high quality smoked bacon (1/2 inch dice)
- 1 medium yellow onion (1/4 inch dice)
- 1/2 red bell pepper (1/4 inch dice)
- 1 large russet potato (1/2 inch dice)
- 4 c. fresh chicken stock
- 3 ears white corn (tip kernels and scrape cobs)
- 1/2 lb. fresh lump crab

## PREPARATION

- In a medium, heavy-based soup pot, cook the bacon on medium heat until crisp.
- Remove the bacon and set aside on paper towels.
- Add the onion to the pot and cook until soft, about 5 minutes.
- Add the red pepper and cook a few more minutes.
- Add the potatoes and chicken stock, and simmer at a low bubble until the potatoes are tender.
- Add the corn and crab, and simmer until heated through.
- Add the Banner Butter last, allow to melt, and serve.
- Sprinkle the cooked bacon on top of each bowl of soup.

SERVES

4

*This flavor combination goes well with beef, chicken, pork, or seafood. It is also delicious in your favorite pasta recipe, on any type of grain or potato, or on your favorite vegetable.*