

# CRAB AND CORN BISQUE

A little show about nothing gave us a whole lotta something... The misadventures of 4 people in Manhattan gave us some of our best quotes ever, and a show that we can watch over and over and over. To honor them, we decided to make a crab bisque, the cause of much stress and anxiety for Jerry, Elaine, George and Kramer. You won't feel any of that, because this incredible soup is easy and fun to make. It's memorable too, just ask Elaine. We also make one of our favorite toppings for soups, bisques, chowders or chilis – cornbread croutons. Crunchy and spongy, buttery and flavorful, they really make this dish something special, like living across the hall from Kramer without having your fridge raided every day. We also include some great roasted corn to balance this beauty out. So whether it's for a binge TV night or Festivus, we got you ready to go. The Soup Nazi wouldn't approve, because this recipe might be better than his, and you don't need to be stingy when giving it out. No soup for you! Wait, actually, there is. It's right here.

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Yield: 6-8 servings

## Ingredients

- 4 cups seafood stock (chicken stock if you can't find any)
- 1 teaspoon of creole seasoning
- ½ teaspoon granulated garlic
- Cornbread croutons (see ingredients/directions below)
- ¼ cup flour
- ¼ cup butter
- 1 teaspoon hot sauce
- 2 tablespoon fresh parsley
- 2 cups heavy cream
- 1 cup fresh or frozen corn, cut off the cob if fresh
- 1 pound Claw crab meat (or more, or any crab will do, but we prefer claw because of the sweetness)
- Dash of black pepper
- ½ cup sliced green onions

## Ingredients for Cornbread Croutons

- 2-3 cup of cornbread, cut into 1 ½ inch cubes
- 1 teaspoon extra virgin olive oil ( add more if needed)
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon of granulated garlic

## Directions for Cornbread Croutons

- In a large mixing bowl, lightly toss the cornbread, olive oil and salt, pepper, and garlic but be careful not to break 'em up, be gentle with it y'all
- Preheat the oven to 350 degrees
- Bake for 10 minutes, then flip them and..
- Bake for another 10 minutes

## Directions

- In a dry frying pan, throw the corn into the pan, and heat over medium heat until they are toasted and browned a little, set aside
- In a large pot, put the stock, spices and ½ of the corn and bring to a boil, then let simmer for 10 minutes or so
- In another pot, make a blonde roux, by combing the flour and butter until it turns a golden color, but not really brown
- Add the roux into the larger pot
- Pour in the cream and stir, add in the remainder of the corn and all the crab meat, simmer for another 5 minutes, but do not boil
- Add a splash of sherry if you want... but that's typically for lobster, and this doesn't need it...
- Ladle into some bowls...
- Garnish with the green onions and drizzle with some clarified butter
- Have a memorable bisque

