

Happy Mouth[®]

*Our Search for Authentic
Food Experiences at Home
and Around the World.*

Corn & Crab Chowder

- 1 can potato soup (Campbell's)
- 1 can creamed corn
- 1 can milk (use soup can to measure)
- 1 rib celery, diced
- 1/4 pound bacon, diced
- small onion, diced
- 2 ears fresh corn, corn taken off cob
- 1 cup crab meat
- salt and pepper to taste

Render bacon for about a minute then add celery and onion. Sweat until vegetables are tender. Turn heat down low add potato soup, can of milk and then creamed corn. Heat through for 15 minutes on low. Add fresh corn and crab. Heat through. Serve with baguette.



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