



Cajun Corn and Crab Bisque

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This creamy Cajun crab soup has been in my family for years Its comfort food during the winter a stick to your bones soup

Ingredients

- - 3 tablespoons butter - 3 tablespoons all-purpose flour - 1 tablespoon vegetable oil - 1 large onion
- chopped - 1 tablespoon minced garlic - 1 large celery stalk
- minced - Cajun seasoning to taste - 1 cup chicken broth - 1 ½ cups frozen corn kernels - 1 bay leaf - 2 cups milk - 2 cups heavy cream - 1 teaspoon liquid shrimp and crab boil seasoning - 1 pound fresh lump crabmeat - ¼ cup chopped green onions - ½ teaspoon Worcestershire sauce - salt and black pepper to taste - Additional chopped green onions

Instructions

1. Melt the butter in a small saucepan over medium heat; then gradually whisk in the flour. Cook 5 to 7 minutes
2. whisking constantly
3. until a golden roux forms; set aside. Heat the oil in a Dutch oven over medium heat. Combine the onion
4. garlic
5. and celery and cook 1 minute. Add the Cajun seasoning to taste. Stir in the broth
6. corn
7. and bay leaf. Bring to a simmer
8. then pour in the milk
9. cream
10. and liquid crab boil. When the mixture begins to simmer
11. reduce heat to low and simmer 7 minutes. Stir in the roux
12. 1 tablespoon at a time
13. blending thoroughly. Continue to cook
14. on low heat
15. whisking until mixture thickens. Stir in crabmeat
16. green onions
17. and Worcestershire sauce. Simmer 6 to 8 minutes more. Season with salt and pepper to taste.