

# Corn Bisque

1/4 cup olive oil

2 cups finely chopped onion

1 1/2 cups finely chopped celery

4 tsp minced garlic

6 Tbsp all-purpose flour

6 cups chicken broth

6 Tbsp dry sherry

8 cups frozen cream-style corn

1 tsp salt

1/2 tsp black pepper

1 cup heavy cream

Garnish: lump crabmeat and chopped fresh parsley

Heat oil in a Dutch oven over medium-high heat. Sauté onion and celery 4 - 5 minutes until tender. Add garlic; sauté 1 - 2 minutes. Add flour; cook 3 minutes, stirring constantly.

Whisking constantly, gradually add broth; bring to a boil.

Add sherry; cook 5 minutes. Reduce heat to medium-low. Add corn, salt, and pepper.

Remove from heat and pulse in batches in blender or blend in Dutch oven with an immersible blender.

Return to heat; add cream. Simmer 1 minute.

Garnish with crabmeat and parsley, if desired.

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