

CopyCat Ruth's Chris Steak House Crab and Corn Chowder

Ingredients

5 tablespoons Butter
1 medium Onion peeled and chopped fine
1/3 cup All-Purpose Flour
3 1/2 cups Milk
4 strips Bacon cooked and crumbled
Two 6-ounce cans Crab Meat drained and picked over
2 medium Potatoes diced
1 small Green Bell Pepper cored and chopped
1 rib Celery chopped
One 8 1/4-ounce can Whole Kernel Corn drained
1 cup Half-and-Half
1 Bay Leaf
1 tablespoon chopped fresh Parsley
1 teaspoon Salt
1/4 to 1/2 teaspoon ground Nutmeg
1/4 teaspoon White Pepper

Directions

Add butter to a large saucepan.

Place pan over medium heat.

When butter has melted and is hot, add onion. Sauté onion until tender.

Add flour. Cook and stir until thick and bubbly.

Slowly add milk. Cook and stir until thickened.

Add all remaining ingredients. Cover and simmer until vegetables are tender, about 35 – 40 minutes.

Remove bay leaf.

Serve hot.