

Crab and Brie Chowder



Ingredients:

5 Yukon gold potatoes, finely diced
2 pounds Dungeness crab meat
1 large round of Brie cheese, rind removed
1 yellow onion, finely chopped
4 cups chicken stock
1 1/2 cups heavy cream
1/2 cup half and half
4 tablespoons of unsalted butter, softened
1 tablespoon finely chopped fresh thyme
2 teaspoons kosher salt
2 teaspoons freshly ground black pepper
1 teaspoon freshly ground nutmeg

Optional Garnishes:

Buttery croutons
Minced chives

Directions:

- 1) Melt the butter in a deep soup pot over medium heat. Add the potatoes, onion, thyme salt and pepper, and cook for 5 to 8 minutes until the potatoes and onion begin to soften.
- 2) Gradually stir in the stock, and continue cooking for 15 to 20 minutes until the potatoes are cooked.
- 3) Add the cream, half and half, and the brie, and cook until the liquid reaches a low boil, and the cheese has melted.
- 4) Stir in the crabmeat and cook for 3 minutes until heated through. Season the soup with the salt, pepper, and nutmeg to taste.
- 5) Serve the soup in bowls topped with buttery croutons and minced chives.

Optional blended preparation, use an immersion blender to puree the soup until smooth before adding the crab.