

Crab Soup

Disney's Port Orleans Resort Riverside
Boatwright's



Ingredients

- 2 cups heavy cream
- 2 cups half-and-half
- 1 cup milk
- 1 cup finely diced potatoes
- 1 cup finely diced carrots
- 1/2 lb. lump crabmeat, picked over
- 1/2 cup corn kernels, preferably fresh
- 1/2 tsp. salt, or to taste
- 1/4 tsp. freshly ground black pepper, or to taste
- 1/4 cup water
- 1 tbsp. cornstarch
- 1 cup clam broth
- 2 tbsp. finely chopped scallions
- 1 tbsp. minced fresh dill
- 1 tbsp. Pernod

Directions

1. In a 4- or 5-qt. Dutch oven, heat the heavy cream, half-and-half, and milk to a simmer over medium heat.
2. Add the potatoes, carrots, crabmeat, corn, salt, and pepper. Reduce the heat to low and simmer, stirring occasionally, about 15 minutes, until the vegetables are softened.
3. Whisk the water and the cornstarch together in a small bowl. Add the cornstarch mixture and the clam broth to the cream mixture and bring to a boil, stirring constantly. Boil for 1 minute, or until thickened.
4. Just before serving, stir in the scallions, dill, and Pernod.

