

# Cameron's Kitchen



## Crab, Potato and Leek Chowder

Crab Meat – ½ lb. small and large chucks

Leek – ½ cup finely chopped (white and pale green parts only)

Celery – 1/3 cup peeled and finely chopped

Garlic – small clove finely chopped

Flour – 2 tbsp

Potato – 1 medium Yukon diced

Dried Tarragon – ¼ tsp

Light Cream – ¼ cup cream

Chicken or Fish Stock – 2 ½ cups

Salt and White Pepper

Melt 2 tbsp butter in pot. Add leek, celery and garlic and cook 4 – 5 minutes. Mix in Flour and cook 1 minute. Mix steadily while pouring in stock. Add potatoes and tarragon and simmer 10 minutes. Stir in crab saving some large chunks to place on top of soup when serving. Add cream and simmer 3 – 4 minutes. Garnish with parsley. Serve with hot baguette.