



# AMERICAN QUEEN VOYAGES™



Sitka, Alaska

## Alaskan King Crab Chowder *by Chef Regina Charboneau, Culinary Ambassador*

Alaska is a winter wonderland at Christmas. Magical in fact! I have memories of the trees encased in ice and how beautiful it was at Christmas, even though I was quite home sick for the South. Nothing warms the soul like a creamy soup or chowder. This is an elegant, easy chowder, the smoky bacon and potatoes make this hearty enough for a meal, and the King Crab elevates the dish for the holidays!

### SERVES 6

- 4 sliced smoked bacon, diced (good apple smoked bacon)
- ½ cup minced green onions
- ⅓ cup diced celery
- ⅓ cup diced white onions
- 1 ½ teaspoons minced garlic
- 2 cups diced, cooked red potatoes
- 4 tablespoons all-purpose flour
- 1 tablespoon chopped fresh basil leaves
- 1 teaspoon red pepper flakes
- 1 ½ cups half-and-half, warmed in sauce pan
- 1 ½ cups heavy cream, warmed in sauce pan
- 2 oz. cognac or brandy
- 2 cups of King Crab
- ½ teaspoon salt, optional
- ½ teaspoon ground white pepper, optional



1. Cook the bacon in stock pot over medium heat.
2. Once the bacon is half cooked and brown, add the green onions, celery, and white onions and cook, stirring until the vegetables are beginning to soften, 3 to 4 minutes.
3. Add the garlic and cook until fragrant, roughly 1 minute.
4. Add the flour while whisking, to make a light roux, about 2 minutes.
5. Add the warmed heavy cream and half-and-half to the roux and vegetables and cook over medium heat, stirring with a wooden spoon, until the cream is absorbed, and the mixture is thick.
6. Add the cognac, cooked potatoes, basil and red pepper flakes and cook, stirring frequently for 5 minutes.
7. Add the King crab at the end and simmer for 2 to 3 minutes.
8. Adjust the seasoning to taste with salt and white pepper. Serve hot in warmed bowls.