

Summer Chilled Corn Crab Soup *by From My Carolina Home*

1/2 cup chopped onion
2 cloves Garlic
1 tsp olive oil
2 cans 15-oz each whole kernel corn, divided, liquid reserved
1 cup half & half

1/4 cup whipping cream (optional)
salt and pepper to taste
2 6-oz cans lump crab meat, drained

1 green onion chopped
Optional - few drops of white truffle oil

Reserve 1/2 cup of corn kernels in a covered container for garnish. Sauté onion and garlic in olive oil until soft and translucent, don't brown. Remove from heat and put in blender. Add one can of corn with liquid, and blend until smooth, pulsing as needed to get larger bits pureed. Add half & half, salt and pepper, and blend again for 30 seconds or so, until well blended and fairly smooth. Add the other can of corn with liquid, and pulse for a rough chop of the second can of corn. Remove blender jar from the base, and add the whipping cream and the crab meat. Stir lightly with a spoon. Cover and refrigerate at least one hour or overnight.

At serving time, ladle into small bowls, garnish with reserved corn kernels, a bit of green onion, and a few drops of white truffle oil (if you like). Enjoy!

