This Filipino Crab and Corn Soup Recipe is fast, easy and very tasty.

FILIPINO CRAB AND CORN SOUP INGREDIENTS:

1 cup freshly cracked crabmeat

1 medium onion, chopped

2 tablespoons butter

3 cups chicken broth

2 cups whole corn kernel

4 tablespoons All purpose flour

1 cup fresh milk

1/2 teaspoon salt

1/4 teaspoon pepper

2 tablespoons fish sauce sauce

1/8 cup ground parsley

3 tablespoons chopped green onions

FILIPINO CRAB AND CORN SOUP COOKING INSTRUCTIONS:

In a large saucepan, saute onion in butter until tender.

Add flour and stir until blended.

Add milk gradually, stirring constantly.

Lower the heat to medium low then add the corn and cook until tender.

Add the crabmeat, green onions, parsley, pepper, seasoning salt, and fish sauce and simmer.

Cook over low heat until heated through (do not boil).

Adjust seasonings to suit your taste.

Serve hot with bread.