



Crab and Shrimp Seafood Bisque



Ingredients:

- 4 TBLS butter
- 1/3 cup celery chopped
- 1/3 cup green onions chopped
- 1 ½ cup heavy whipping cream
- 2 cups whole milk
- 3 TBLS flour
- 1 TBLS tomato paste
- 8 oz. cooked shrimp, peeled and deveined, cut into pieces
- 8 oz. crab meat
- 1 tsp Old Bay seasoning
- Salt and pepper to taste

Method:

1. Melt the butter in a saucepan over medium heat on the stove.
2. Add the celery and green onions to the saucepan, and sauté until beginning to soften.
3. Stir in the flour and sauté for another minute.
4. Heat the milk in the microwave until warm, and pour into the saucepan. Whisk to combine completely until all lumps are gone.
5. Whisk in the heavy whipping cream, tomato paste, Old Bay seasoning, and salt and pepper to taste.
6. Bring to a low simmer, and continue to cook until the bisque thickens.
7. Stir in the shrimp and crab meat and cook until heated through.
8. Serve topped with fresh parsley for garnish.

NOTE: One variation is to add lobster to the bisque. Yet another is to add both lobster and crabmeat to the bisque.