



Crab And Shrimp Seafood Bisque

If you adore seafood, then this crab and shrimp seafood bisque is a great simple and delicious recipe to try at home. This is especially true if you live near the ocean, and can get your hands on fresh crab, shrimp and other amazing seafood.

Ingredients

- 8 ounces of crab meat.
- 4 to 8 ounces small cooked shrimp or other seafood.
- 3 x tablespoons of butter.
- 2 x tablespoons of chopped green onion.
- 2 x tablespoons of chopped celery.
- 3 x tablespoons of all-purpose flour.
- 2 & 1/2 cups of milk.
- 1/2 teaspoon of freshly ground black pepper.
- 1 x tablespoon of tomato paste.
- 1 x cup of heavy whipping cream.
- 2 x tablespoon sherry wine.

Instructions

1. Begin by melting the butter using a Dutch oven or a large saucepan over a medium to low heat (Allow the butter to melt slowly).
2. Then add in the chopped green onion and celery.
3. Saute, stirring until they are tender.
4. Blend together the flour into the butter and vegetables until well incorporated.
5. Continue cooking and stirring for approx 2 minutes.
6. Using another saucepan, warm the milk over medium heat.
7. Slowly stir in the warmed milk and continue cooking and stirring until it begins to thicken.
8. Add the freshly ground black pepper, tomato paste, and heavy cream.
9. You now have the base for the soup bisque, if desired puree the soup in a blender or food processor and then return it to the saucepan to be heated.
10. Gently place in the crab meat, shrimp or other seafood, and the sherry wine.
11. Bring it to a slow simmer.
12. Using a ladle, serve into bowls while hot and enjoy!

Recipe Notes

With this crab and shrimp seafood bisque, you can add small cooked bay scallops or lobster instead of the shrimp if you prefer. Most white fish meat or seafood can go well with this seafood bisque. You can also turn it into a kind of seafood "Pot Luck".

Some other alternations you can make to this seafood bisque are garnishing the bisque with thinly sliced green onion tops, cilantro, or parsley. You can also add a spoonful of sour cream and swirl it into the bisque at the end.