

Shrimp and Crabmeat Bisque

Serves 4

INGREDIENTS

1/2 stick butter
1 cup onions, yellow
1/2 bell peppers, green
1/2 cup mushrooms, chopped
1 Tbsp. garlic, minced
1 Tbsp. Creole seasoning
1 1/2 Tbsp. flour
1/2 qt. half and half
1/2 can whole kernel corn
1/2 can cream of mushroom soup
1/2 lb. peeled medium shrimp
1/2 lb. crabmeat (claw meat)
1/8 cup green onions
1/8 cup parsley
Seasoning

DIRECTIONS

Sauté onions and peppers in butter until soft. Add mushrooms and garlic and cook until mushrooms release their liquid. Add seasoning to taste. Add flour and mix well. Slowly add enough half and half to form paste and mix well. Continue adding half and half until thick sauce forms. Add cream of mushroom and mix well. Cook until soup is well dissolved. Add remainder of half and half with corn and shrimp and crabmeat. Heat while stirring to avoid sticking. Finish with chopped green onions and parsley. This may be made ahead of time. Just reheat to serving temperature, stirring to avoid sticking.