

Crab Bisque



Preparation Time: 25 minutes

INGREDIENTS:

2 tbsp.	butter
4	shallots, minced
2 cups	chopped mushrooms (6 to 8 medium)
2 bottles	(8 oz. each) clam juice
1 pkg.	(8 oz.) Louis Kemp Crab Delights®, Flake Style
1 cup	cream
1/3 cup	brandy or cognac

In saucepan, melt butter over medium-high heat. Add shallots and sauté 2 minutes. Add mushrooms and sauté 3 minutes. Add crab and cook 1 minute. Add clam juice and brandy; bring to simmer. Transfer half of mixture to blender and process until pureed. Repeat and return to pan. Stir in cream and heat through.

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