



Dreamy Crab Bisque

I tweaked the recipe below based on what I had in the cupboard and used an entire pound of fresh crab meat instead of a cup of canned.

- 1 cup crab meat (canned crab meat works, just squeeze liquid from crab meat and discard)
- 1 can condensed cream of mushroom soup
- 1 can condensed cream of asparagus soup
- 1 cup light cream (I used half and half)
- 1 1/4 cup milk
- 1/2 tsp worcestershire sauce, or more to taste
- 1/8 tsp tabasco sauce
- 1/3 cup dry sherry

Pick over crab meat and remove any bits of shell or cartilage. Combine milk, cream, and condensed soups in a large saucepan over medium-low heat. Stir or whisk to combine until all lumps are gone. Add crab and stir to combine. Add worcestershire and tabasco (if using) and taste for seasoning.

Heat until just hot but be sure not to boil. Stir in sherry (if you like) or sprinkle with old bay or other crab/seafood seasoning and enjoy.

dreamy crab bisque was posted by wendi on 30 August 2010 at bonappetithon.com