

Creamy Crab Bisque

(Adapted from San Juan Classics Cookbook)

“Single” batch - Serves 6

6.5 qt Slow Cooker Qtys

6 Tblsp	Butter or Margarine	2 ¼ cubes
1	Med. Onion , finely chopped	3
1 C. finely chopped	Celery, w/leaves	3 C ~ 1 bunch
5 Tblsp	Flour	1 Cup
1 Tsp	Paprika	3 heaping Tsp
¼ Tsp	White Pepper	1 heaping Tsp
2 C	Chicken or Vegetable Stock	6 Cups
3 C	Light Cream (or combo ½ & ½ and Cream)	6 Cups
½ C	Dry White Wine or Vermouth	1 ½ Cups
1 Tblsp chopped	Fresh Parsley	~ 1/3 bunch
Dash	Tabasco Sauce	1 Tsp
1 Tsp	Salt (optional)	2 Tsp
1 lb	Cooked Seafood (Crabmeat, Scallops, or Shrimp)	3 lbs / ~ 6-7 Cups)

In large pot, melt Butter over med. heat.
Sauté Onion and Celery until tender.

Blend together Flour, Paprika, and Pepper.
Blend into Onion and Celery, stirring until combined (will be thick)
Gradually whisk in Stock, Cream and Wine.
Stir constantly until soup thickens. Do not boil.

Season with Parsley and Tabasco; add Salt if needed.

Gently fold in Seafood and heat through over low heat.
Serve immediately.

*** I have also made with Poached Salmon – yummy. Can also use other Fish or Shellfish – anything goes!

*** I usually use 1 ½ C. Cream + 1 ½ C. Half & Half (or Milk) rather than 3C. Cream...

*** 2 C. picked Crab Meat (packed) = ~1 lb.

*** If making in large (6qt) slow cooker, I triple most of the recipe as noted... Cook ahead in large stockpot and then transfer to slow cooker to hold or reheat.