

Crab Bisque by Lynn's Recipes



A really simple crab bisque. Delicious.

Ingredients:

- 1 Tablespoon unsalted butter
- 1 Tablespoon all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon freshly ground pepper
- $\frac{1}{2}$ small onion, chopped
- 2 cups whole milk
- $\frac{1}{2}$ cup light cream
- Pinch of paprika
- 6 ounces fresh crabmeat, picked over for shell and cartilage
- 1 Tablespoon sherry
- 1 Tablespoon finely chopped fresh chives

In a blender, combine the butter, flour, salt, pepper, paprika, onion, milk and cream and process until smooth. Add the crab and pulse a few times until well blended.

Pour the mixture into a medium, heavy-bottom saucepan. Over medium-low heat, simmer for about 20 minutes until it is slightly thickened, stirring to make sure it doesn't scorch. Stir in the sherry and sprinkle with the chopped chives.

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