



## crab bisque;

1. (krah'b bihs-k) *noun*.  
Creamy crab soup with onions  
and potatoes.
2. Produces 6 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

## Ingredients;

- |                            |                         |
|----------------------------|-------------------------|
| 3 Tbsp. butter             | 1 small onion, diced    |
| 1 can cream of potato soup | 2 Tbsp. flour           |
| 2 c. milk                  | 1 c. heavy cream        |
| 2 tsp. old bay seasoning   | 8 oz. crab claw meat    |
| $\frac{1}{2}$ tsp. cayenne | $\frac{1}{2}$ tsp. salt |
|                            | splash of hot sauce     |

## Instructions;

1. Begin heating butter in a medium saucepan over medium heat. While it's melting, mince the onion and drain the crab meat.
2. Once the butter is heated, add the onion and cook until tender.
3. Add the flour and mix for 1 minute, then add the milk, cream, and crab meat.
4. Add in the old bay, cayenne, and salt. Begin with  $\frac{1}{2}$  tsp of salt, but add up to 1 tsp. as necessary. Simmer for 15 minutes.
5. Add a splash of hot sauce as desired.
6. Serve warm with corn bread, biscuits, or grilled cheese.