

Rich and Creamy Shrimp and Crab Bisque - A Bowl of Coastal Comfort

Creamy Crab and Shrimp Seafood Bisque



TIME
7 min

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INGREDIENTS

- 1/2 lb lump crab meat (fresh or canned)
- 1/2 lb large shrimp, peeled and deveined
- 4 tbsp unsalted butter
- 1 medium onion, finely chopped
- 2 celery stalks, finely chopped
- 1 large carrot, finely chopped
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour
- 1/2 cup dry sherry
- 4 cups seafood stock (or chicken broth)
- 1 cup heavy cream
- 1 tsp Old Bay seasoning
- 1 bay leaf
- Salt and pepper, to taste

DIRECTIONS

1. SautØ the Aromatics: Melt butter in a large pot over medium heat.
2. Add onion, celery, and carrot. Cook for 5-7 minutes until softened.
3. Stir in garlic and cook for 30 seconds until fragrant.
4. Thicken the Base: Sprinkle flour over the vegetables and stir constantly for 2 minutes to cook off the raw flour taste.
5. Slowly add the sherry, stirring to deglaze the pot and create a smooth base.
6. Simmer the Bisque: Add seafood stock, bay leaf, Old Bay seasoning, salt, and pepper.
7. Bring to a boil, then reduce heat and simmer for 10-15 minutes to let flavors meld.
8. Add Seafood and Cream: Add shrimp and cook for 3-4 minutes until pink and opaque.
9. Stir in crab meat and heavy cream.
10. Simmer gently for another 5 minutes, stirring occasionally.
11. Finish and Serve: Remove the bay leaf.
12. Taste and adjust seasoning with salt and pepper.
13. Serve hot, garnished with a swirl of cream, a sprinkle of Old Bay, or fresh herbs if desired.

TIPS FOR SUCCESS

Don't overcook the shrimp -they only need a few minutes and should be added last.
Use fresh seafood if possible, but canned crab still delivers great flavor.

Blend it smooth : For a silky bisque, blend part or all of the soup before adding the seafood.

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