

## Luxurious Crab Bisque: Easy Homemade Creamy Soup

Prepare to indulge in a truly decadent and soul-warming bowl of



**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb lump crab meat, picked over for shells
- 4 tablespoons butter
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 celery stalks, finely chopped
- 1/4 cup all-purpose flour
- 2 cups seafood or chicken broth
- 1 cup heavy cream
- 1 cup half-and-half
- 1/2 cup dry sherry (optional, but highly recommended)
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper (optional, for heat)
- 1/2 teaspoon Old Bay seasoning
- 1/4 teaspoon salt (adjust to taste)
- 1/4 teaspoon black pepper
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- Fresh parsley, chopped, for garnish
- Lemon wedges for serving

### DIRECTIONS

1. Let's get this delicious : Crab Bisque simmering!
2. SautØ Aromatics: In a large, heavy-bottomed pot or Dutch oven, melt the 4 tablespoons of butter over medium heat. Add the finely chopped onion, minced garlic, and finely chopped celery. SautØ for about 5-7 minutes, stirring occasionally, until the vegetables are softened and fragrant.
3. Make : Roux: Stir in the 1/4 cup all-purpose flour with the softened vegetables. Cook for 1-2 minutes, stirring constantly, to create a roux. This will thicken your bisque.
4. Whisk in : Broth & Seasonings: Gradually whisk in the 2 cups seafood or chicken broth, ensuring no lumps form. Continue whisking until the mixture is smooth. Add the 2 tablespoons tomato paste, 1/2 teaspoon smoked paprika, 1/4 teaspoon cayenne pepper (if using), 1/2 teaspoon Old Bay seasoning, 1/4 teaspoon salt, and 1/4 teaspoon black pepper. Stir well to combine all the seasonings.
5. Add : Dairy & Sherry: Pour in the 1 cup heavy cream, 1 cup half-and-half, and the 1/2 cup dry sherry (if using), stirring continuously. Bring the bisque to a gentle simmer (do not boil rapidly) and let it cook for 10-12 minutes, stirring occasionally, until it thickens slightly to your desired consistency.
6. Fold in : Crab & Finish: Gently fold in the 1 lb lump crab meat (be careful not to break up the lumps too much) and 1 tablespoon Worcestershire sauce. Simmer for another 5 minutes, allowing the crab to heat through thoroughly. Taste the bisque and adjust seasoning (salt, pepper, or more Old Bay/cayenne) if needed.
7. Serve: Ladle the hot bisque into bowls. Garnish generously with fresh chopped parsley and serve with

lemon wedges on the side for squeezing. Enjoy immediately with crusty bread or oyster crackers.

## SWAPS & NOTES

**Lump Crab Meat:** High-quality lump or jumbo lump crab meat will yield the best results and texture.

Be sure to pick through it carefully to remove any shell fragments.

**Broth:** Seafood broth will give the most authentic flavor, but a good quality chicken broth works well too.

**Dairy:** Heavy cream and half-and-half provide richness and body.

## TIPS FOR SUCCESS

**Quality Crab:** Use the best quality lump crab meat you can find.

It makes a significant difference in the final dish.

**Roux Control:** Cook the flour and butter for at least 1 minute to cook out the raw flour taste.

Whisk constantly when adding the broth to prevent lumps.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/luxurious-crab-bisque-easy-homemade-creamy-soup/>