

Creamy Crab and Shrimp Bisque: Your Ultimate Seafood Comfort Food

Creamy Crab and Shrimp Seafood Bisque: A Luxurious Bowl of Comfort



TIME
15-20 min

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INGREDIENTS

$\frac{1}{2}$ lb shrimp, peeled and deveined
 $\frac{1}{2}$ lb lump crab meat
4 tablespoons unsalted butter
1 small onion, chopped (about $\frac{1}{2}$ cup)
2 cloves garlic, minced
... cup all-purpose flour
3 cups seafood or chicken broth (seafood broth preferred for richer flavor)
1 cup heavy cream
1 teaspoon Old Bay seasoning
 $\frac{1}{2}$ teaspoon paprika
Salt and black pepper, to taste
Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

- 1.** 1. SautØ Aromatics: In a large, heavy-bottomed pot or Dutch oven, melt the 4 tablespoons of unsalted butter over medium heat. Once the butter is melted and shimmering, add the chopped onion and minced garlic. SautØ for 3-4 minutes, stirring occasionally, until the onion is softened and translucent, and the garlic is fragrant. Be careful not to let the garlic brown.
- 2.** 2. Make the Roux: Sprinkle the ... cup all-purpose flour over the softened onion and garlic. Stir continuously with a whisk or wooden spoon for 1-2 minutes. This step cooks out the raw flour taste and creates a roux, which will thicken your bisque. The mixture should form a paste.
- 3.** 3. Build the Bisque Base: Gradually pour in the 3 cups of seafood or chicken broth, whisking constantly to prevent lumps from forming. Continue whisking until the mixture is smooth and begins to thicken. This should take a few minutes. Once thickened, stir in the 1 cup heavy cream, 1 teaspoon Old Bay seasoning, $\frac{1}{2}$ teaspoon paprika, and a good pinch of salt and black pepper. Bring the mixture to a gentle simmer, stirring occasionally, and let it cook for 5 minutes to allow the flavors to meld and the soup to thicken further.
- 4.** 4. Add Seafood: Gently stir in the $\frac{1}{2}$ lb peeled and deveined shrimp and the $\frac{1}{2}$ lb lump crab meat. Be gentle with the crab meat to keep the lumps intact. Let the bisque cook for another 5-7 minutes, or until the shrimp turn opaque and pink and are cooked through. Do not overcook the seafood, as it can become tough.
- 5.** 5. Serve: Taste the bisque and adjust the seasoning with more salt, pepper, or Old Bay if desired. Ladle

the warm, creamy bisque into bowls. If desired, garnish generously with fresh chopped parsley before serving. Serve immediately with crusty bread for dipping.

SWAPS & NOTES

Seafood Choices: While shrimp and crab are the stars here, you can easily adapt this recipe.

Consider adding scallops, chunks of firm white fish (like cod or halibut), or even lobster meat for an extra touch of luxury.

Broth Base: Seafood broth will give you the most authentic and deep seafood flavor.

However, if you can't find it, a good quality chicken broth works surprisingly well as a substitute.

TIPS FOR SUCCESS

Don't Rush the Roux: Cooking the flour thoroughly in the butter is crucial for avoiding a raw flour taste in your bisque.

Whisk Constantly: When adding the broth, whisk continuously and gradually to ensure a smooth, lump-free base.

Gentle Simmer: Keep the bisque at a gentle simmer, not a rolling boil, especially after adding the cream, to prevent it from curdling.

Don't Overcook Seafood: Shrimp cooks very quickly.

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