

Crab Bisque Recipe for a Creamy, Elegant Seafood Soup

1 small onion, finely chopped



TIME
1 min

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INGREDIENTS

- 2 tablespoons butter
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 2 tablespoons flour
- 2 cups seafood stock or chicken broth
- 1 cup heavy cream
- 1/2 cup tomato paste
- 1 teaspoon Old Bay seasoning
- 1/4 teaspoon cayenne pepper, optional
- 8 ounces lump crab meat
- Salt, to taste
- Black pepper, to taste
- Chopped chives, for garnish

DIRECTIONS

1. SautØ the onion and garlic: Melt the butter in a pot over medium heat.
2. Add the chopped onion and minced garlic and cook until softened and fragrant.
3. Add the flour: Stir in the flour and cook for about 1 minute to remove the raw flour taste.
4. Add the stock: Slowly whisk in the seafood stock or chicken broth, making sure to smooth out any lumps as you go.
5. Add the creamy base: Stir in the tomato paste, heavy cream, Old Bay seasoning, and cayenne if using.
6. Let the soup simmer for about 15 minutes.
7. Add the crab: Gently stir in the lump crab meat and let it heat through for about 7 minutes.
8. Season and serve: Taste and adjust with salt and black pepper as needed.
9. Ladle into bowls, garnish with chopped chives, and serve hot.

SWAPS & NOTES

Seafood stock gives the bisque its deepest seafood flavor, but chicken broth is a perfectly workable option if that is easier to find.

Lump crab meat is ideal because it gives you nice tender pieces throughout the soup, but the key is to stir it in gently so the crab keeps its texture.

Old Bay adds classic seafood seasoning flavor and works especially well here.

The cayenne is optional, but it gives the bisque a little warmth without overpowering the crab.

TIPS FOR SUCCESS

Whisk the broth in slowly so the flour blends smoothly and the soup stays velvety instead of lumpy.

Keep the heat moderate once the cream goes in.

Stir the crab in gently at the end so the pieces stay tender and do not break up too much.

Taste before adding extra salt because stock and Old Bay can already contribute a fair amount of seasoning.

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