

Homemade Seafood Bisque with Shrimp and Lump Crab Meat

Creamy Shrimp and Crab Bisque



TIME

3 to 4 min

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INGREDIENTS

1/2 pound shrimp, peeled, deveined, and chopped
1/2 pound lump crab meat, shells removed
4 tablespoons butter
1 small onion, finely chopped
2 cloves garlic, minced
2 tablespoons flour
2 cups seafood stock or chicken stock
1 cup heavy cream
1/2 cup whole milk
1/4 cup dry white wine, optional
2 tablespoons tomato paste
1 teaspoon Old Bay seasoning
1/2 teaspoon smoked paprika
Salt and pepper, to taste
1 tablespoon fresh parsley, chopped, for garnish
Optional: a dash of hot sauce

DIRECTIONS

1. In a large pot or : Dutch oven, melt the butter over medium heat.
2. Add the chopped onion and cook for 3 to 4 minutes, until softened.
3. Stir in the garlic and cook for about 30 seconds, just until fragrant.
4. Sprinkle in the flour and stir well to form a roux. Cook for 1 minute to remove the raw flour taste.
5. Slowly whisk in the seafood stock and white wine, if using, stirring constantly until the mixture is smooth.
6. Stir in the tomato paste, heavy cream, and milk.
7. Add the : Old Bay, smoked paprika, salt, and pepper.
8. Let the soup simmer gently for about 10 minutes so the flavors can come together.
9. Stir in the chopped shrimp and lump crab meat.
10. Simmer for 5 to 6 minutes, or until the shrimp is fully cooked and tender.
11. Add a dash of hot sauce if desired, then taste and adjust the seasoning.
12. Ladle into bowls and garnish with chopped fresh parsley before serving.

SWAPS & NOTES

Seafood stock gives the bisque the deepest flavor, but chicken stock works well if that is what you have on hand.

The white wine adds a subtle layer of acidity and depth, though you can leave it out without sacrificing the overall

success of the dish.

Lump crab meat is ideal because it stays nice and tender in the soup and gives you those beautiful bites of sweet crab.

If you want an even smoother bisque, you can blend part of the soup base before adding the seafood, but I like keeping it as

written so the texture stays hearty and satisfying.

TIPS FOR SUCCESS

Be careful not to boil the bisque once the cream is added.

A gentle simmer is the key to keeping the texture smooth and luxurious.

Boiling can cause the dairy to separate, which takes away from that silky finish you want in a bisque.

When adding the shrimp and crab, stir gently so the crab stays in nice pieces and does not break apart too much.

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