

Shrimp and Crab Bisque

Adapted • Shared by Steve Janowicz

Ingredients

- ½ lb shrimp, peeled, deveined, chopped
- ½ lb lump crab meat
- 4 tbsp unsalted butter
- 1 small onion, finely diced
- 1 small bell pepper, finely diced
- 2 celery stalks, finely diced
- 3 cloves garlic, minced
- ¼ cup all-purpose flour
- 3 cups seafood stock
- 1 cup heavy cream
- ½ cup whole milk
- 1 tbsp tomato paste
- 1 tsp Cajun seasoning
- ½ tsp smoked paprika
- ¼ tsp cayenne pepper (optional)
- Salt & black pepper, to taste
- 1 tbsp Worcestershire sauce
- 1 tbsp fresh lemon juice
- 2 tbsp fresh parsley, chopped



Instructions

1. Prep the ingredients.
2. Combine and cook using the method that best fits the dish title.
3. Taste and adjust seasoning before serving.

Notes

Source: scrapingbee

Author: Chef

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