



Rock Shrimp & Blue Crab Bisque

Ingredients

- 2 tablespoons butter
- 4 tablespoons Florida shallots, diced
- 1 10-ounce can cream of shrimp soup
- 1 cup half and half
- 1/3 cup dry sherry
- 1 teaspoon dry mustard
- 4 tablespoons grated Parmesan cheese
- salt and pepper to taste
- 1 pound Florida rock shrimp, peeled and deveined
- 1 cup lump Florida blue crab meat

Preparation

Melt butter in a large saucepan over medium-high heat. Add shallots and sauté for 3 minutes until soft. Stir in soup, half and half, sherry, mustard, parmesan cheese and salt and pepper to taste. Reduce heat and simmer 10 minutes to blend flavors. Add shrimp and simmer over low heat for 5 minutes. Gently stir in crab meat; heat until warmed through and serve.

Yield

4 servings



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