



Crab Bisque

- 1 lbs. Signature Catch Deep Sea Crab Meat
 - 2 oz. butter
 - 1/2 cup flour
 - 1/2 Tbsp dried thyme
 - 1/2 Tbsp dried tarragon
 - 1 Tsp ground coriander
 - 1/2 Tbsp Worcestershire sauce
 - 1 Tsp Tabasco sauce
 - 3/4 cups Sweet -or- Cream sherry
 - 1 quart whole milk
 - 2 cups crab stock (can substitute crab base and mirepoix base mixed with hot water)
 - Seafood seasoning -or- salt and pepper
- Chopped fresh scallions for garnish

Directions:

- In a 3-quart pot add 1/8 pound butter and 1/2 -cup flour to make a roux. Cook for 3 minutes.
- Add the dried thyme, tarragon and coriander and cook 1 minute more.
- Add 1 quarts of whole milk to the pot along with 2-cups crab stock. Bring temperature up to boil then turn down to simmer. The soup is now as thick as it is going to get.
- In a sauté pan add sweet sherry and put over high heat to burn off alcohol. Be careful as the alcohol fumes could ignite. When the alcohol has burned off add the sherry to the soup.
- Adjust the seasoning with seafood seasoning (or salt and pepper), Worcestershire, and Tabasco. Strain the soup through a sieve. Retain hot.
- Add in 1 pounds of Supreme Catch Deep Sea Crab Meat and stir to incorporate.

Final temperature must be 165F
Garnish with fresh chopped scallions