

Chef Mark's Tomato Crab Bisque



McCaffrey's Quality Seafood

- 1 tbsp unsalted butter
 - ½ cup minced shallots, about 3 chopped
 - 1 bottle clam juice 24 oz
 - 2 lb crab 2 cans **McCaffrey's Seafood Dept.**
- 2 cans condensed tomato soup
 - 2% milk 1 cup
 - ¼ cup sherry wine
 - ¼ cup heavy cream
 - Old Bay seasoning 1/4 tsp
 - Croutons 1/4 cup

This is a very easy,
fast and tasty Soup!



In a large pot, cook shallots in butter over medium-low heat until translucent, about 4 minutes.

1. Add clam juice, soup, milk, one can of crab and sherry. Increase heat and continue stirring until heated through.

Just before serving, stir in cream, and top each bowl

Don't like Crab? Use Shrimp
Don't like Shrimp? Use Salmon
Don't like Salmon? Use Cod
If Seafood is Raw Cook to 155°



Lump Crab