

Crab Chowder Bisque

1/2 stick of butter
1/3 cup of diced onions
1 TBSP +1 tsp OLD BAY® Seasoning
3 TBSP flour
2 cups of milk
1 cup of half & half
1 cup of heavy cream
1/2 cup of sherry
1 lb. crab
Paprika

Sautee onions in butter until translucent and mixture is reduced. Add OLD BAY® seasoning. Blend well. Add flour. Cook until white disappears, without burning.

Add milk. Mix thoroughly. Cook over medium heat stirring often until hot.

Repeat with half & half. Repeat with cream.

Each must be added separately and heated thoroughly to get the consistency right.

Add sherry and heat. Finally, add crab and heat. Serve immediately. Leftovers may be refrigerated.