

Maryland Crab Bisque

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 6

2 cups cream of asparagus soup

3 cups milk

2 cups crabmeat

1/2 pint whipping cream (optional), whipped and lightly salted to taste

2 cups cream of mushroom soup

2 cups light cream

1/2 cup cooking sherry

minced chives (for garnish)

In a saucepan, combine the asparagus soup, mushroom soup, milk and cream. Stir in the crabmeat. Cook over low heat until almost boiling, stirring often.

Add the sherry just before serving.

Top with fluffs of salted whipped cream and sprinkle with minced chives.

Per Serving (excluding unknown items): 360 Calories; 24g Fat (62.3% calories from fat); 16g Protein; 16g Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 835mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.