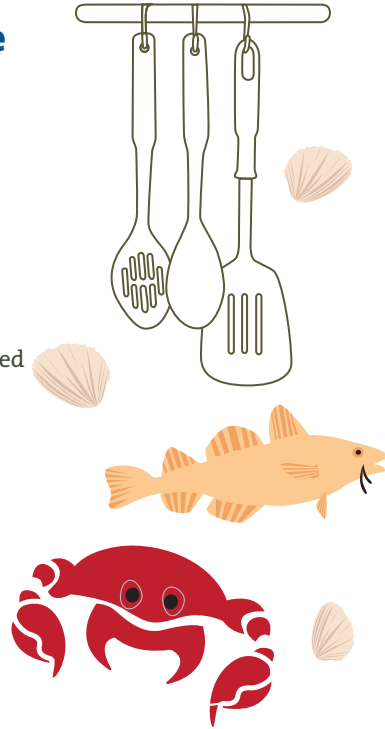


Tomato-Basil Crab Bisque

Makes 6 servings.

INGREDIENTS:

- 2 tablespoons butter
- 1 1/2 cups Dungeness crabmeat
- 1/2 cup diced tomatoes, canned
- 2 cloves garlic, minced
- 1/2 cup plus 2 tablespoons fresh basil, chopped
- 1/2 cup flour
- 1 3/4 cups clam juice
- 1 can tomato juice (5.5 ounces)
- 1 cup whipping cream
- 2 teaspoons Old Bay seasoning
- 1/2 teaspoon hot sauce
- 3/4 cup water
- 2 tablespoons lemon juice
- Salt and pepper to taste



DIRECTIONS:

1. In a large soup pot, melt butter over medium-high heat. Add 1 cup crabmeat, tomatoes, garlic and 1/2 cup basil and saute for 2 minutes.
2. Add flour and whisk until dissolved and thickened, about 2 minutes.
3. Add clam and tomato juices, cream, Old Bay seasoning and hot sauce. Reduce heat; let mixture simmer for 10 minutes and then cool for 5 minutes.
4. Pour mixture into blender and puree. Return to pot over medium-high heat; add water and lemon juice. Bring to simmer and season with salt and pepper to taste.
5. Spoon soup into bowls, garnish with remaining crabmeat and basil.



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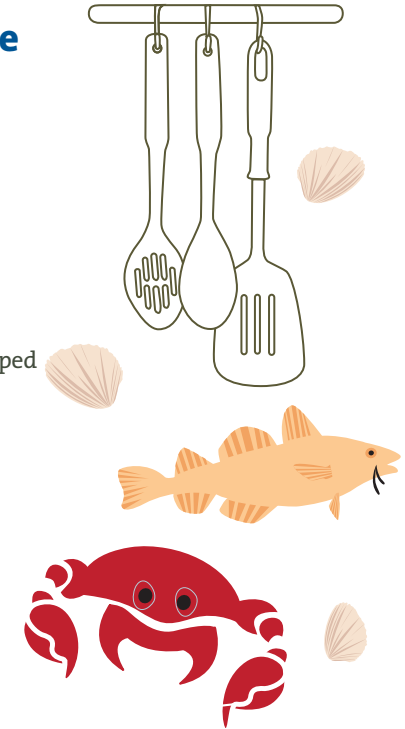
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