



Gammy's House Recipes

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SPICY SEAFOOD BISQUE

Ingredients:

1/2 cup chopped onion
1/2 cup chopped celery
2 tablespoons butter
4 cups chicken broth
3 cups tomato juice
1 can (14-1/2 ounces) diced tomatoes, undrained
1 tablespoon Worcestershire sauce
1 teaspoon seafood seasoning
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon hot pepper sauce
1/4 teaspoon cayenne pepper
1 bay leaf
1/2 cup uncooked small shell pasta or elbow macaroni
1 pound uncooked medium shrimp, peeled and deveined
1 can (6 ounces) crabmeat, drained, flaked and cartilage removed

Directions:

In a large saucepan, sauté the onion and celery in butter until tender. Add broth, tomato juice, tomatoes, Worcestershire sauce and seasonings; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Discard bay leaf. Add pasta to the soup; cook, uncovered, until tender. Add shrimp and crab; simmer 5 minutes longer or until the shrimp turn pink.

Yield: 10-12 servings (about 3 quarts).