

# Dungeness Crab Bisque

Yield: 6 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-dungeness-crab-recipe>

## Ingredients:

- 2 Dungeness crabs 1 to 1 1/2 lb. each, cooked
- 2 tablespoons unsalted butter
- 1 yellow onion small, chopped
- 1 carrot peeled and coarsely chopped
- 1 celery stalk, coarsely chopped
- 1 1/2 cups chopped tomatoes fresh or canned
- 1 1/2 cups dry white wine such as Sauvignon Blanc
- 1 tablespoon fresh tarragon chopped, optional
- 1/4 cup all purpose flour
- 3 cups bottled clam juice
- 3 cups water
- 1 cup heavy cream
- brandy
- 1 tablespoon cognac
- 1 pinch cayenne pepper
- freshly ground pepper Salt and, to taste

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 90 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 23 grams
7. SaturatedFat: 17 grams
8. Sodium: 1330 milligrams
9. Sugar: 20 grams

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