

Louisiana Corn & Crab Bisque

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/crab-swiss-soup-recipe>

Ingredients:

- 2 tablespoons unsalted butter
- 1 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1/4 cup red bell pepper chopped
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 1/2 cup dry white wine
- 3/4 teaspoon dried thyme
- 1/2 cup roux blond, 1/4 cup vegetable oil and 1/4 cup flour
- 3 1/2 cups heavy whipping cream
- 1 cup corn cooked
- 1 teaspoon salt
- 1 teaspoon hot sauce
- 1 pound lump crabmeat
- 1 tablespoon chopped parsley
- 1 tablespoon green onion chopped
- 16 crab claws optional for garnish
- corn
- crab

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 830 milligrams
4. Fat: 95 grams
5. Fiber: 4 grams
6. Protein: 50 grams
7. SaturatedFat: 55 grams

8. Sodium: 1360 milligrams
 9. Sugar: 5 grams
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