

Our State eats

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Seafood Bisque

- 1 stick butter
- 4 stalks celery, chopped
- 1 can or jar chopped pimiento
- 1 large onion, chopped
- 2 teaspoons white pepper
- 2 teaspoons black pepper
- 1 teaspoon garlic
- 1 teaspoon dill weed
- 1 pound crabmeat
- 1 pound shrimp
- 2 quarts half & half

In large pot, sauté butter, celery, pimiento, and onion. Add both peppers, garlic, and dill weed. Gradually add half & half. Cook on low heat, stirring constantly, until creamy. Do not let soup boil. When soup is creamy, add crabmeat and shrimp. Ready to serve when shrimp and crabmeat are cooked.



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