

Crab Bisque

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 can celery soup
1 1/2 cans milk or half-and-half
1 can pepper pot soup
1 can crabmeat, shredded*

In a saucepan, mix the celery soup, pepper pot soup and milk together.

Add the shredded crabmeat. Heat.

This is a great soup that is very easy to make. The soup also keeps very well and can be made in advance.

Per Serving (excluding unknown items): 117 Calories; 1g Fat (11.8% calories from fat); 24g Protein; trace Carbohydrate; 0g Dietary Fiber; 105mg Cholesterol; 396mg Sodium. Exchanges: 3 Lean Meat.