

# King Crab Bisque

## Ingredients:

2 lb. King Crab or Dungeness legs  
4 cups water  
1 Tablespoon sea or kosher salt  
2 Tablespoons olive oil  
2 cups dry white wine  
3 cups crab or chicken stock  
1/4 cup unsalted butter plus 1 Tablespoon  
1 cup fennel, chopped  
1/2 cup shallot, chopped  
1 cup fresh tomato, peeled, seeded, diced  
2 Tablespoons brandy  
2 Tablespoons raw white rice  
1 Tablespoon tomato paste  
1 teaspoon paprika  
1/8 teaspoon cayenne  
1 bay leaf  
1 thyme sprig  
1/2 cup heavy cream  
1 teaspoon fresh lemon juice

## **Directions:**

1. You will need 2 lb. crab legs in shells. It's alright to use frozen crab if fresh are not available. Make sure they are completely thawed out. Split the shells lengthwise in half with a sharp knife or scissors starting at the fan and slice the knife down and through the meat.
2. Steam, boil, or broil the crab in shell if raw, (the shell protects the meat from the intense heat of the steam) in 4 cups salted (sea or kosher) water. Using a regular steaming basket works perfectly. The salted water imparts a minimal but not insignificant taste to the bisque; you will use this water later as a base. Steam the crab for 5-7 minutes and reserve the steaming water for the stock.
3. When cool enough to handle, remove the crab meat with a fork to pull out the steamed shell meat in one piece. Chill the crab meat until ready to use.
4. Sauté crab shells in 2 Tablespoons olive oil over medium-high heat for five minutes to release the flavors.
5. Deglaze the pan (with shells present and scraping bits at the bottom) with 2 cups dry white wine (Chardonnay works well), 3 cups shellfish stock or chicken and reserved crab shell water from the steaming of the shells. Simmer until reduced to 6 cups; about 45 minutes. Then strain the shells from the stock.
6. While the stock is simmering prepare the rest of the ingredients. You will need a cup of diced tomatoes, peeled and seeded. The easiest way to peel tomatoes is to place them in boiling water for about 45 seconds. The skin will instantly pull away. Cut the tomato in half and scoop out the seeds and dice.
7. Sauté fennel and shallot in 1/4 cup unsalted butter, about 5 minutes.
8. Stir in strained crab stock, diced tomato, brandy, raw white rice, tomato paste, paprika, cayenne, bay leaf and thyme sprig; simmer 45 minutes. Remove bay leaf and thyme sprig.
9. You do not need an immersion blender to make this...a regular blender works fine and is what I always use to puree the final liquid. I wanted to try using my immersion blender which worked fine but left the final liquid a little thicker. The blender version is a bit smoother.
10. Let's talk safety and pureeing hot liquids — Pureeing hot liquids can be dangerous because steam causes pressure to build inside the blender. It's crucial to puree in batches and work from a low to a higher speed.
11. When using the blender, I puree in two batches and return the bisque to the pot.
12. Stir in heavy cream and fresh lemon juice to finish off the bisque.
13. When you are ready to serve the bisque, sauté the crab meat in 1 Tablespoon unsalted butter over medium-high heat, just until warmed through. Serve crab into the size of your choosing for serving and arrange in bisque. Serve immediately.

**Yield: 4 servings**