

Crab and Brie Bisque

by Chef G.D. Sockrider

Ingredients	Weight	Metric	Measure
Butter, unsalted	3 lb.	g	
Garlic, minced		g	1/4 cup
Chopped thyme		g	1/8 cup
Green bell pepper, small dice	5 lb.	g	
Yellow onion, small dice	5 lb.	g	
Celery, small dice	5 lb.	g	
Dry vermouth (2 bottles)		g	2 each
Flour	1 lb.	g	
Heavy cream		g	16 qt.
MINOR'S® CRAB BASE NAMSG	2 lb.	g	
Alouett crème de brie (less rind)	6 lb.	g	
White pepper, freshly ground		g	1/4 cup

Procedure

1.	Braise the garlic, thyme, onion, bell pepper and celery in the butter until the vegetables are translucent.
2.	Add the flour to make a light roux.
3.	Deglaze with vermouth.
4.	Add the heavy cream and the MINOR'S® CRAB BASE NAMSG.
5.	Bring to boil and turn to a simmer.
6.	Add the Brie cheese and white pepper. Simmer for 5 minutes.
7.	Chill until further use.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.