

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.