



AMERICASCUISINE HOME

Magnolias

Charleston, SC



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Magnolias

Menu

Chef

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HOURS

Monday - Thursday
11:30 am - 10:00
Friday & Saturday
11:30 am - 11:00 pm
Sunday
10:00am - 10:00pm

MEALS SERVED

Lunch
Dinner
Sunday Brunch

CUISINE

American
Contemporary
Seafood
Southern

DINING INFORMATION

Children's Menu
Extensive Wine Menu
Take Out Meals
Wine Bar

ADDITIONAL SERVICES

Banquet Facilities
Meeting Facilities
Private Parties
Private Rooms

ATTIRE

Resort Dressy/Casual

RESERVATIONS

Suggested

SMOKING

Non-Smoking

CREDIT CARDS

American Express
Visa
Master Card

CHECKS

Not Accepted

WEBSITE

View our Website

For a truly unforgettable dining experience, visit Magnolias and remember to use your American Express® Card.



Magnolias

185 E. Bay Street
Charleston, SC 29401
Phone: 843-577-7771
Fax: 843-722-0035

Reservations



Recipe 1

Recipe 2

Recipe 3

Recipe 4

Recipe 5



Creamy Tomato Bisque with Lump Crabmeat and a Chiffonade of Fresh Basil

8-10 oz. servings

Ingredients

1/4 C + 1 t Extra Virgin Olive Oil
1/2 C Chopped Yellow Onion
1 t Chopped Garlic
1/2 C Flour
3 C Chicken Broth
1 Chicken Bouillon Cube
4 C Homemade Tomato Sauce or 2
14 1/2 oz. Can of Tomato Juice
3/4 C Thinly Sliced Fresh Basil
loosley packed
1 C Heavy Cream
1/2 t Salt
Dash of White Pepper
8 oz. Fresh Lump Crabmeat picked
clean of all shell

Method

- Heat the olive oil over medium heat in a heavy-bottomed stockpot.
- Add the chopped onion and garlic.
- Sauté for 2 to 3 minutes, stirring until the onions are translucent.
- Reduce the heat and make a roux by adding in the flour and stirring until well combined.
- Continue to cook over low heat for 5 minutes stirring constantly.
- Turn heat up to medium and add 1 1/2 cups of the chicken broth, stirring vigorously.
- Keep stirring constantly until the broth begins to thicken and is smooth.
- Gradually add the remaining 1 1/2 cups of chicken broth and the bouillon cube, stirring constantly until the broth re-thickens.
- Reduce heat to low and simmer for 5 minutes to cook out the starchy flavor.
- Add the tomato sauce, tomato juice, chopped tomatoes and 1/2 cup sliced basil.
- Simmer for 10 minutes.
- Skim off any foam that may collect on the top.
- Add the heavy cream.
- Bring to a simmer and skim again if necessary.
- Taste and add the salt and pepper if desired.
- When ready to serve, warm the soup bowls.
- Divide the hot soup mixture between the eight bowls.
- Garnish by sprinkling the crabmeat and the remaining 1/4 cup basil over the soup.
- Serve at once.



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