Quick Crab Bisque

Ingredients

- 1 pound crabmeat
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 can tomato soup (undiluted)
- 4 cups milk
- ½ cup dry sherry
- 1 Tbsp sugar
- 1 tsp white pepper
- ½ tsp salt
- 1 Tbsp Worcestershire sauce
- Tabasco to taste



Preparation

- 1. Combine all ingredients except the crabmeat
- 2. Cook over medium heat
- 3. Stir constantly until mixture is thoroughly heated
- 4. Stir in crabmeat and cook 1 more minute