

## Easy Seafood Bisque

Author: Nancy K, a friend from my book group

Carolyn T's  
Main Cookbook

**Servings: 8**



*Notes: You can use plenty of sherry - since it's cooked, all you get is the sherry flavor throughout.*

*Description: So simple, creamy and extra delicious*

1. Saute onions in butter until softened.
2. Add the two soups, half and half and sherry. Bring up to a boil, then add the mixed fish/seafood. Simmer for 30 minutes and serve.

- 1 bunch green onions, chopped**
- 4 ounces unsalted butter**
- 1 can tomato soup, condensed**
- 2 cans cream of mushroom soup, condensed**
- 2 cups half and half, or fat-free half and half could be substituted**
- 1/4 cup cream sherry, doubling to 1/2 cup is even better**
- 1 pound shrimp, bay scallops, crab mixture, or shellfish of your choice**

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 341 Calories; 26g Fat (67.2% calories from fat); 15g Protein; 13g Carbohydrate; trace Dietary Fiber; 140mg Cholesterol; 902mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat.*