

crab bisque served in the Coastal Kitchen, you need to use the freshest ingredients in town. "I buy fresh, locally grown vegetables and herbs ... as well as locally caught blue crabs for the bisque," says Domingo. He also strives to buy organic produce when possible. "Occasionally, we run out of a featured dish," says Domingo. This is because he buys fresh ingredients daily and can only estimate the amount to purchase based on his best guess of what the customers will want that day. Customers are sometimes disappointed when the night's featured dish sells out, "but they seem to understand once I explain that we serve only

fresh ingredients," he adds. Your guests will definitely not be disappointed when you serve this warm, wonderful holiday soup. Wishing you and yours happy feasting this holiday season. ■



Crab Bisque Recipe

serves 8-10

Ingredients

½ pound butter	2.5 cups sherry
1 ½ -2 cups flour	2.5 quarts of half-and-half
2 tablespoons olive oil	3 cups heavy cream
3 carrots	1.5 tablespoons kosher salt
2 stalks of celery	3 teaspoons black pepper
1 white onion	1/8 Old Bay seasoning
2 cups roux	8 oz lump crab meat

Directions Dice vegetables and set aside. Melt butter in a pot and stir in flour until thick. This will create a roux. Set aside. In a stock pot, sweat vegetables in olive oil over low heat for 5-7 minutes. "Sweating" releases the vegetable juices, but never allows them to brown. Add roux to vegetables and stir until combined. Deglaze pot with sherry. (To deglaze, swirl or stir sherry in the bottom of the pan to dissolve cooked food particles that remain on the bottom). Stir and add milk, half-and-half, and cream. Continue to stir so vegetables do not settle to the bottom. Add the seasonings. Cook over medium-low to medium heat, stirring occasionally for 40-45 minutes. **DO NOT LET THE BISQUE COME TO A BOIL.** Stir in crabmeat and cook for an additional 15 minutes. Use a hand-held blender or table-top blender, puree until smooth. Taste and adjust seasonings to your palate. Garnish with chili oil and herb oil.

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