

Ingredients



- 2 Cans of cream of mushroom soup
- 1 Cup of crab meat (if canned, rinse and remove any shells)
- 2 Cups of milk
- 1 Cup of mushrooms (bits and pieces with liquid)
- 1 Cup Half and Half
- 2 TBS butter (for garnish)
- Salt and pepper to taste
- **Beer Bread**
- 1 can full strength room temp beer (anything NOT dark) we like Pacifico
- 3 cups of self rising flour
- 2 Tbs sugar

Quickie Crab Bisque and Beer Bread



Instructions

Quickie Crab Bisque

- Mix soups with 1 cup of milk thoroughly.
- Add crab and mushrooms.
- Add remaining milk.
- Heat until very hot and serve with a tsp of butter on top of each bowl.

Beer bread

- Serve hot, cold, or freeze
- Preheat oven to 375 degrees, mix ingredients thoroughly. Place into one large bread pan and bake for 1 hour.

