

From the kitchen of bestselling author

Mary Kay Andrews

CRAB CORN BISQUE

In LADIES' NIGHT, Grace works off her stress in the kitchen whipping up a batch of fresh corn crab bisque. Her mother finds it so delicious that she puts it on the specials menu at her dive bar The Sandbox—and it sells out! When Grace shares the recipe on her blog it is lifted and re-purposed by her rival. Here's hoping your preparation comes with less drama than Grace's but is every bit as delicious! Serves 8.

Ingredients:

6 ounces bacon, cut into 1/2-inch pieces
1 large onion, chopped
1 red bell pepper, diced
1 pound red-skinned potatoes, unpeeled, diced
3 cups chicken or vegetable broth
3 1/2 cups half-and-half

1 pound fresh or frozen corn kernels
1 pound fresh crabmeat, claw meat is fine, or use
combo claw and backfin
2 tablespoons chopped fresh thyme
1 tablespoon dry sherry
1 tablespoon finely chopped chives



Preparation:

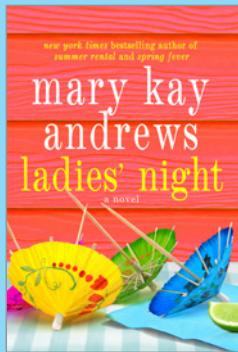
Sauté bacon in heavy large saucepan over medium heat until brown and crisp, about 10 minutes. Using slotted spoon, transfer bacon to paper towels to drain. Pour off all but 3 tablespoons bacon fat. Add onion and red pepper to drippings in saucepan and sauté until beginning to soften, about 3 minutes. Add potatoes and stir until coated. Add broth, bring to boil. Reduce heat to medium-low, cover, and simmer 10 minutes. Add corn and half-and-half and cook 5 minutes. Add crabmeat and simmer another 5 minutes. Before serving, add sherry. Garnish with chopped bacon and chives.

Mary Kay Andrews is “the belle of beach reads.”

— *Writers Digest*

“Another engaging and satisfying tale of life, loss, and love.”

— *Booklist*



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