Bouillabaisse (American Creamed Seafood)

Ingredients

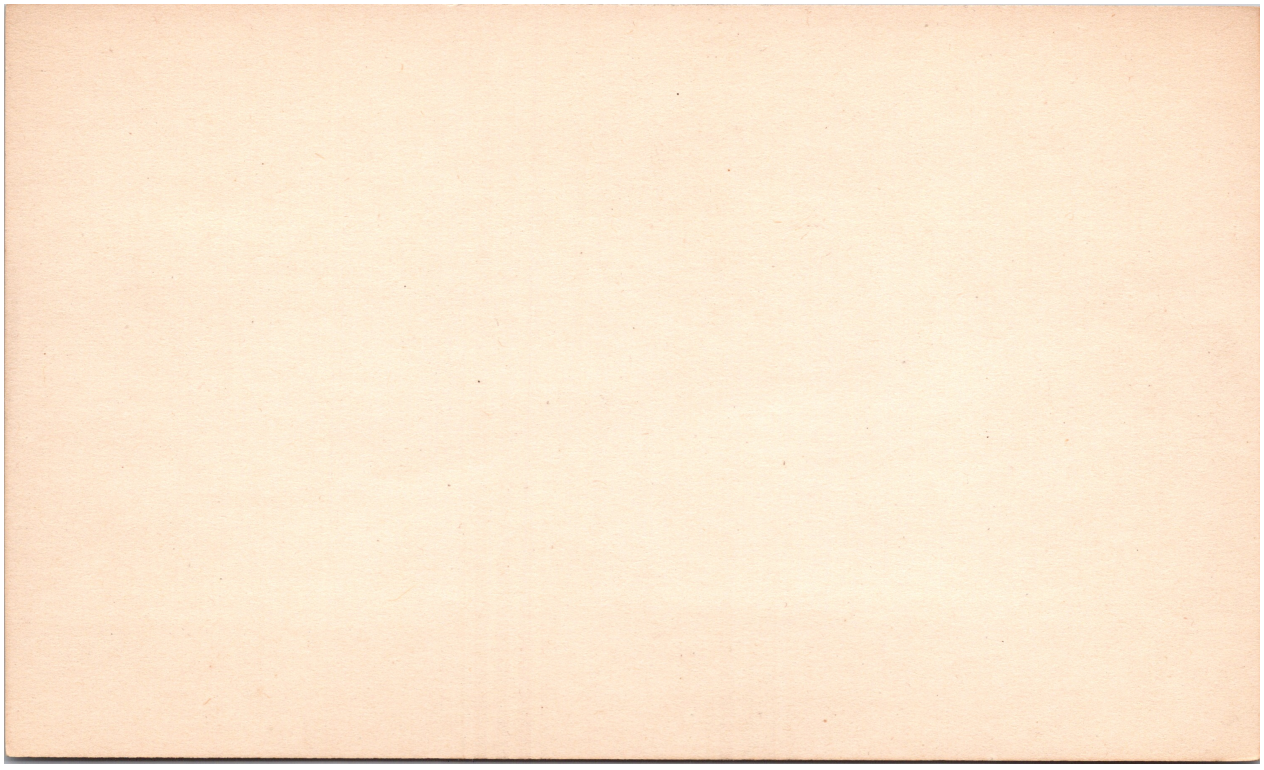
- 2 Tbsp butter
- 1 can small Italian tomatoes (14-15 oz)
- 1 can crab meat (6 oz), drained
- 1/2 lb shrimp, peeled and deveined
- 1 cup lobster meat, roughly chopped (see Editor's Notes)
- 1 cup sour cream
- 2-3 Tbsp dry sherry, or to taste
- Salt and pepper to taste

Instructions

1. Melt butter in a large, heavy pan over medium heat.
2. Add canned tomatoes, breaking up any large pieces, and stir to combine with butter.
3. Add crab meat, shrimp, and lobster meat.
4. Reduce heat to low and simmer gently until seafood is heated through and shrimp are cooked, approximately 8-10 minutes. Do not boil.
5. Stir in sour cream gradually until fully incorporated and sauce is smooth.
6. Add sherry to taste and mix well.
7. Serve immediately in bowls.

Bouillabaise

2 Tbsp. Butter in pan -
can tomatoes and Italian)
Meat meat -
shrimp -
boil fish meat.
let it simmer
stir in 1 cup sour cream add
a little sherry. may add serve with Bd



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