

Lt. Tim Sasser's Shrimp/Crab Bisque

Ingredients:

- 1-Green Bell pepper
- 1-Red Bell pepper
- 1- Medium White Onion
- 2-Stalks of Celery
- 4-Cloves of Garlic
- 1-Tablespoon of chives
- 2-Tablespoons of Butter
- 1-Pound of Peeled and Devained Shrimp
- 1-Small Can of Crabmeat
- 1-Large can of Chicken Broth
- 1-Jar of Tomato/Basil Marinara Sauce
- 1- Jar of Alfredo Sauce

In a large soup pot, melt butter and then add the finely chopped up bell peppers, garlic, celery, onion and chives. Let cook on medium high and stir about every 5 minutes for about 25 minutes. Add jar of marinara sauce and stir, add jar of alfredo sauce and stir good. Add can of chicken broth and stir. Let this cook on medium heat for 10 minutes continually stirring. Add the shrimp and crab meat. Cook on low heat for 10 minutes.

Serve in a soup bowl with fresh crackers and enjoy.