

**ROASTED RED PEPPER AND CRAB SOUP WITH PANEEED OYSTERS.  
(SERVES 5)**

**Soup:**

- 1 Stick unsalted butter
- 1 Medium yellow onion, finely diced
- 2 Tablespoons minced garlic
- 4 Red bull peppers, roasted, skinned, seeded, and pureed
- 2 Ribs of celery finely diced
- 1 Quart of crab or shrimp stock
- 1 Cup of brandy
- 2 Cups of heavy cream
- ¼ Cup chopped basil
- 4 Bay leaves
- ¾ Of a pound of picked jumbo lump crabmeat
- 2 Cups of blond rye, salt and pepper

**Oyster Garnish:**

- 1 Cup of flour
- 1 Cup of egg wash (2 eggs one cup of milk)
- 1 Cup of Italian bread crumbs
- 10 Large oysters
- 350-degree fryer oil

In a medium sup pot melt one stick of butter. Add onion, garlic and celery and sauté until vegetables are translucent. Remove pot from flame and add one cup of brandy and reduce for one minute. Add stock, pureed red peppers and bay leaf and simmer for five minutes. Add heavy cream and return to simmer. Slowly whisk in small amounts of rye until soup has reached a velvety consistency. Add crabmeat, salt and pepper; turn flame to low. Dust oysters in flower, dip in egg wash, coat with bread crumbs and fry for one minute, remove and set on paper towel to let drain. Ladle soup with two panned oysters and chopped fresh basil. Enjoy!

Compliments of: Dr. Catherine Hebert  
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