

Betty's Best-Ever Oven-Baked Tuna Casserole Recipe



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In this video, Betty makes a Hearty and Healthy Seafood Bisque. This is an imitation of the soup that Rick ordered at Murray's Restaurant at our Valentine's dinner. This seafood bisque features mainly canned items, so it is very quick and easy to make. It contains canned shrimp, canned crab meat, canned mushroom, celery, and tomato soups, along with some milk, parsley, minced onion, and seasonings. It tastes super!

Ingredients:

- 10.75-oz. can condensed cream of mushroom soup
- 10.75 oz. can condensed cream of celery soup
- 1/2 of a 10.75-oz. can of tomato soup
- 1 cup milk
- 1 tablespoon chopped fresh parsley (You may use 1/3 tablespoon dried parsley.)
- 1 tablespoon minced onion
- 4-oz. can small shrimp, drained and rinsed
- 6-oz. can crab meat, drained and rinsed
- 2 tablespoons butter
- salt and pepper, to taste

In a large deep saucepan, combine 1 can cream of mushroom soup, 1 can cream of celery soup, and 1/2 can tomato soup, 1 cup milk, 1 tablespoon chopped parsley, 1 tablespoon minced onion, 4-oz can small shrimp, 6-oz, can crab meat, 2 tablespoons butter, and salt and pepper, to taste. Heat through and serve immediately with saltine crackers or toasted bread. This is a great bisque! --Betty :)