

# Seafood Pot Pie

MAKES 1 9-INCH PIE

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½ cup butter

1 lb. 21/25 shrimp,  
peeled and deveined

Salt

Black pepper

½ lb. lump crabmeat

½ cup chopped onion

¼ cup chopped celery

¼ cup chopped green  
bell pepper

1 tbsp. minced garlic

¼ cup flour

2½ cups heavy cream

¼ tsp. paprika +  
additional to taste

¼ tsp. dried oregano

¼ tsp. dried thyme

¼ tsp. dried basil

1 frozen 9-inch pie shell

¼ cup chopped chives

Preheat oven to 350 degrees.

Melt butter in a skillet over medium heat. Season shrimp with salt and pepper to taste and add to skillet. Sauté shrimp for 3 minutes, or until shrimp turn pink, then remove from skillet. Sauté crabmeat for 2 minutes. Remove crabmeat from skillet and set aside with shrimp.

Cook onion, celery, and bell pepper in skillet until tender, approximately 5-7 minutes. Add garlic then whisk in flour. Cook for 2 minutes, stirring occasionally.

Whisk in heavy cream, being sure to combine well. Season with salt and pepper to taste, paprika, oregano, thyme, and basil. Bring to a simmer and reduce to a thick consistency, about 5 minutes. The cream sauce should be thick enough to coat the back of a spoon.

Reserving 6 shrimp to be used as a garnish, return remaining shrimp and crab to cream sauce, incorporating well. Remove from heat then spoon seafood mixture into pie shell. Top with reserved shrimp and a pinch of paprika.

Bake in oven for 30 minutes, or until filling is bubbling and heated through. Remove from oven and rest for 5 minutes. Top with chopped chives and serve.