

Shrimp Bisque

INGREDIENTS

1/2 cup (1 stick) butter
1/4 cup olive oil
3 cups white corn, fresh or frozen
1 cup chopped onions
1 cup chopped celery
1/2 cup chopped green pepper
5 cloves garlic, minced
1/2 cup cognac or brandy

1 cup flour
1 cup tomato sauce
2 1/2 quarts seafood stock
(see recipe below)
2 lbs shrimp, peeled and deveined
(reserve shells)

2 cups table cream
1/2 cup sliced green onions
1/2 cup chopped parsley
salt and black pepper to taste
Crystal hot sauce to taste
(or your favorite brand)

SHRIMP STOCK:

2 pounds shrimp shells
(and heads if you have them)
3 quarts water
1 onion, halved
3 celery stalks, halved
4 cloves garlic, smashed

PREPARATION

- 1** Make shrimp stock: Saute shrimp shells in oil until they turn pink. Add all of the remaining ingredients, bring to a boil, then reduce to a simmer, cover and let cook for about 30 minutes. Strain stock and it's ready to use.
- 2** In a large stock pot, melt butter and olive oil over medium high heat. Add the corn, onions, celery, bell pepper and garlic and saute for about five minutes or until the vegetables are wilted. Deglaze the pan with cognac or brandy and let cook down for about 2 minutes.
- 3** Add flour and using a wire whisk, whip constantly for about 3 minutes, until a white roux is achieved. Do not brown.
- 4** Stirring constantly, add tomato sauce and shrimp stock, one ladle at a time until all is incorporated. Bring to a low boil, then reduce to simmer. Add the shrimp and cream, let cook for 5 minutes, puree the soup partially with an immersion blender, then let simmer for thirty minutes longer. When ready to serve, add the green onions and parsley and serve.

Inspiration from John Folse's *Shrimp and Corn Soup and Crawfish Bisque* found at www.jfolse.com



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SERVES 6