Caveberry Farm Peppery Crawdad Bisque

(Bisque D’Ecrevisses)

**Ingredients**

1. 4 tablespoons (½ stick) unsalted butter, divided
2. 1½ pounds crawdads (about 50)
3. 2 bay leaves, crushed
4. 2 carrots, peeled, chopped
5. 2 celery stalks, chopped
6. 1 medium onion, sliced and halved
7. 1 shot cognac
8. 1 cup white wine
9. ¼ cup long-grain white rice
10. 2 tablespoons tomato paste
11. ¼ teaspoon (or more) cayenne pepper
12. 1 tablespoon New Mexico red chile
13. Kosher salt to taste
14. ½ cup heavy whipping cream
15. ¼ cup finely chopped fresh chives
16. Fresh basil for garnish

**Procedure:**

1. Wash the crawfish thoroughly, changing the water multiple times.
2. Remove the crawfish tailfins and intestine by twisting fins 90 degrees each way and pulling gently straight back.
3. Melt 1 tablespoon butter in a large heavy pot over medium-high heat. Add Carrots, onions and celery and cook until translucent.
4. Add crawfish and continue to stir and saute until crayfish are red colored.
5. Add a shot of cognac, swish around and ignite vapors.
6. Add 1 cup white wine
7. Add tomato paste
8. Add a crushed bay leaf, rice and 8 cups water. Add salt and pepper to taste.
9. Simmer covered for 25 minutes.
10. Separate 6 or so nice sized crawfish from pot, reserve.
11. Remove from heat and put into blender, blend
12. Set a fine-mesh strainer over a large bowl. Strain, discarding solids.
13. Stir in cream and reheat bisque over medium heat. Add lemon juice. Season to taste with salt, pepper, and more cayenne, if desired.
14. Separate reserved crawfish tails and mince, then mix with chives in a small bowl. Place 1 heaping tablespoon crawfish tail mixture in the center of large, shallow soup bowls. Ladle bisque around mixture
15. Garnish with fresh basil