

Shrimp Bisque

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
olive oil	3 TBLSP	
carrot	1 large	chopped
yellow onion	1	chopped
celery	3 sticks	chopped
garlic	4 cloves	peeled & minced
all-purpose flour	2 TBLSP	
white wine	½ cup	
fresh thyme	1 teaspoon	minced
Worcestershire sauce	2 teaspoons	
paprika	1 teaspoon	
salt	2 teaspoons	
cayenne pepper	½ teaspoon or more	
tomato paste	1 TBLSP	
seafood stock	3 – 4 cups	boxed or homemade
heavy cream	1 cup	
butter	3 TBLSP	
raw shrimp	1 lb	peeled

- In a large soup pot, sauté the onion and carrot in the olive oil for 3 minutes. Add the celery and garlic and sauté another 3 minutes.
- Sprinkle flour into the veggies and toss for 2 minutes.
- Slowly add the wine, and scrape the flour off of the bottom of the pan while combining. Stir in ingredients from thyme to cayenne.
- Stir in tomato paste and seafood stock, and simmer gently for 10 minutes.
- Add the cream, butter, & shrimp, and when the butter melts, turn off the heat.
- Taste for spice levels and adjust as desired.
- Add into a blender and puree. Return to the soup pot and serve.