

Seafood Bisque

1/2 lb shrimp, peeled and deveined; cut in half if large

1/2 lb crab meat

1 cup seafood stock

1 1/2 sprigs fresh parsley

1 1/2 sprigs fresh thyme

1 bay leaf

4 Tbsp unsalted butter

1/2 cup chopped onion

1/2 cup chopped green onion (white and green parts)

1 tsp minced garlic

1 Tbsp dry sherry

1 Tbsp brandy

2 Tbsp flour

1 cup half&half, plus extra for thinning, if necessary

1 1/2 Tbsp tomato paste

1 tsp fresh lemon juice

1/s tsp kosher salt

1/4 tsp black pepper

In a saucepan combine stock, parsley, thyme, and bay leaf over medium heat; simmer 15 minutes. Strain into 2 cup measuring cup and discard herbs. Add enough water or white wine to equal 2 cups.

Melt 2 Tbsp butter over medium heat in separate saucepan. Add onion and garlic; cook 10 minutes. Add seafood; cook 5 minutes. Add sherry and brandy; cook 3 minutes. Coarsely chop mixture in food processor.

Seafood Bisque

In large pot, melt 2 Tbsp; add flour and cook 5 minutes, stirring constantly. Gradually add half&half, whisking to remove any lumps. Cook, whisking constantly until thickened, about 3 minutes. Add seasoned stock, shrimp mixture, tomato paste, lemon juice, salt, and pepper; whisk to combine. Heat gently until hot, thinning with additional half&half or heavy cream to reach desired consistency, but DO NOT BOIL.

Garnishes: chopped shrimp, lump crab, fresh thyme and chopped onions.