

Crawfish Bisque



(serves 9)

Ingredients:

- 9 tbsp (3 oz) salted Butter
- 9 tbsp all-purpose Flour
- 1½ medium-size yellow Onion, diced
- 1½ red Bell Pepper, diced
- 3 Celery stalks, diced
- 3 Garlic cloves
- 1½ medium tomato, diced
- 2 tsp kosher salt
- ½ tsp black pepper
- 4½ cups Seafood stock
- 6 fresh Thyme sprigs
- 3 Bay leaves
- ¾ cup dry Sherry cooking wine, divided
- 1½ lbs frozen peeled Crawfish tails, thawed and divided
- ¾ cup heavy Whipping Cream
- 1½ tbsp fresh Lemon juice
- 1½ tsp Hot Sauce
- 3 tbsp chopped Chives

Directions:

Melt butter in a saucepan over medium.
Whisk in flour until combined.
Reduce heat to medium-low, and cook, stirring constantly, until roux is pale brown, about 10 minutes.
Add onion, bell pepper, celery, garlic, tomato, salt, black pepper, and cayenne pepper, and cook, stirring occasionally, 5 minutes.
Increase heat to medium-high.
Whisk in stock, thyme, bay leaves, and ½ cup cooking wine, and cook 10 minutes.
Add half of Crawfish, and cook 2 minutes.
Transfer mixture to a blender, and process until smooth, 30 seconds.
Return to pan, and place over medium-low.
Stir in cream, lemon juice, and remaining Crawfish and ¼ cup cooking wine.
Bring to a low simmer, and cook until heated, about 5 minutes.
Spoon into bowls, and top with chives.