

## Shrimp Bisque

Makes 12 Servings

### Ingredients:

3 lbs medium shrimp  
3 quarts water  
2 ribs of celery, coarsely chopped  
1 medium onion, peeled and coarsely chopped, plus ½ cup of finely chopped onion  
1.5 tsp salt  
¼ tsp of cayenne pepper or to taste  
8 tbsp butter  
8 tbsp all purpose flour  
3 cups heavy cream or half-and-half slightly warmed  
1.5 tbsp tomato paste  
3 oz dry sherry

### Preparation:

Peel and devein the shrimp and reserve the shells.

Place the shells in a stockpot with the water, celery, coarsely chopped onions, salt and cayenne. Bring to a boil and reduce the heat to low. Simmer for one hour. Remove from the heat and strain through a wire mesh sieve. Measure 8 cups of stock and set aside.

In a heavy pot, combine the butter and flour, stirring constantly make a medium-brown roux. Add the finely chopped onions and cook until wilted. Add the shrimp and cook until they turn pink. Add the stock and simmer for 15 minutes. Turn off the heat and allow the mixture to cool for 15 minutes.

Pour the mixture into a food processor and process for 15 seconds.

When ready to serve, return the shrimp mixture to the pot and heat over low heat. Gradually add the cream or half-and-half and the tomato paste and blend well.

Add the sherry and simmer for 10 minutes or until the bisque thickens. Season with salt and cayenne if necessary.

Serve warm.