

Name: Shrimp Bisque

Yield: Serves 20		Author: Bryant Walker	
Ingredients	Actual		Notes
	Weight	Measure	
Shrimp	1-2 lb		Peeled and deveined
Shrimp shells	12 oz		For sauté mix
Butter	2 oz		
Onion, Vidalia	12 oz		Finely chopped
Garlic clove – 1			Minced
Paprika	2 tbsp		
Tomato paste	3 tbsp		
Brandy		3 oz	
Fish stock		1 gal	
Roux		16 oz	
Heavy cream		1 qt	heated
Dry sherry		4 oz	
Tabasco sauce		4 oz	
Worcestershire sauce		4 oz	
Old Bay seafood seasoning			
Pan for roux. Two-quart pan for sauté mix. 1 1/2 – 2 gal. pot for soup. Pan for sautéing shrimp.			
Preparation			
1. Peel and devein shrimp and save shells for stock.			
Cooking Directions			
<ol style="list-style-type: none"> 1. First make a roux with equal parts butter and flour, cooking until light brown. Stir constantly to avoid burning the roux. Remove from heat and transfer to a container to cool until ready to use. 2. Sauté shrimp shells in butter until color changes to red and then add onion, cooking until tender. Add garlic and sauté until you smell the garlic. Add more butter if needed. Add the paprika, cooking to dissolve and develop color and flavor for 10-15 minutes. Add tomato paste and mix well. 3. Deglaze a pan with the brandy. Add fish stock and simmer. Thicken by adding small amounts of roux and mix with whisk. 4. Strain the shrimp shells from the sauté mix using a straining spoon, pressing shells to remove all liquid. Add saute mix to soup pot. 5. Sauté shrimp in butter and add to soup pot. Add heavy cream, sherry, sauces and seasoning to sauté mix stirring with whisk to mix well. Cook on low heat until desired taste. 1/2 to 1 hour. 			