

CAROLINA SHRIMP BISQUE

YIELDS ~1 QUART ADAPTED FROM FISH CASUAL COASTAL SEAFOOD

Sauté butter and diced vegetables over medium-high heat for 5 – 8 min. Add sherry to deglaze and stir making sure to scrape deposits from bottom of pan.

Add all the remaining ingredients except the heavy cream and shrimp.

Simmer for 15 – 20 min. Remove from heat and blend. Place back on med heat and simmer for 5 min. Whisk in heavy cream and simmer.

Add shrimp and addt'l sherry to taste.

Ladle in bowls and garnish with sherry.

DEEDEE'S NOTES:

- You may prepare in advance.

INGREDIENTS

¼ lb unsalted butter
2 shallots, diced
1 lg carrot, diced
½ cup red peppers, diced
½ cup of sherry
¼ cup uncooked rice
3 tbsp tomato paste
1 tbsp Old Bay
1 quart of clam juice
Splash of Worcestershire
Salt and white pepper to taste
1 lb fresh local shrimp,
cleaned, rough chopped,
and tails off
1 cup of heavy cream
Sherry to finish

