

A Sutherland Belle

Shrimp Bisque

INGREDIENTS

For the Shrimp Stock

- 1 1/4 pounds large shrimp, peeled and deveined, shells reserved
- 4 1/2 cups seafood or fish stock
- 2 bay leaves
- 1 bunch fresh thyme

For the Soup

- 8 tablespoon butter, divided
- 1 cup yellow onion
- 1/2 cup chopped celery
- 3 cloves garlic, sliced
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1/4-1/2 teaspoon cayenne pepper (*optional but recommended*)
- 1 tablespoon fresh thyme
- 1/3 cup tomato paste
- 1/2 cup all-purpose flour
- 1/3 cup dry sherry
- 1 1/2 tablespoons Worcestershire sauce
- 2 cups heavy whipping cream

Seasoned Shrimp

- 2 tablespoons olive oil
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon celery seed

INSTRUCTIONS

For the Shrimp Stock

Place the shrimp shells, seafood stock, bay leaves, and fresh thyme in a saucepan and simmer for 20 minutes. Strain and reserve the stock. Should a little over yield 4 cups.

For the Soup

1. Heat 3 tablespoons butter in a large pot or Dutch oven. Add the onion, celery, and garlic and cook them for 5 minutes over medium-low heat, or until the vegetables are tender.

2. Add the salt, black pepper, cayenne pepper, fresh thyme, and shrimp; cook over medium to low heat for 3 minutes, stirring occasionally.
3. Add the flour and blend well. Add tomato paste and cook for an additional one minute.
4. Add the sherry, Worcestershire sauce, and seafood stock, and cook for 5 minutes or until slightly thickened. Transfer the soup to a blender or food processor fitted with a steel blade and process until smooth or coarsely pureed, respectively, depending on your preference. Add soup back to the pot.
5. In the same pot, melt the butter. Add the heavy whipping cream and cook on low heat, stirring with a whisk, until thickened about 3 minutes. Do not boil. Season, to taste, and serve hot. Garnish with seasoned shrimp (*recipe below*), fresh celery leaves, and red pepper flakes or hot sauce.

Shrimp Garnish

Coat the remaining 1/4 pound of shrimp with 2 tablespoons olive oil, 1/4 teaspoon smoked paprika, and 1/4 celery seed. Place a saucepan over medium heat, add the seasoned shrimp, and lightly sauté for about 2 minutes or until the shrimp is cooked through. Top individual bisques with the sautéed shrimp and serve.