

Shrimp Bisque

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Few soups can hold a light to shrimp bisque—when done right, it's sublimely sweet and creamy with just a hint of bite. This recipe has it all. Makes 4 servings.

Ingredients:

4 tablespoons butter
2 tablespoons chopped celery
2 tablespoons chopped onion
2 tablespoons flour
1 teaspoon salt
Pinch of paprika
Pinch of pepper
4 cups half-and-half
1 pound jumbo shrimp, peeled, deveined, and chopped
Pinch of parsley

Directions:

1. Heat butter in medium skillet over low heat; add onions and celery and cook until tender, about 5 minutes. Add flour, salt, paprika and pepper; whisk to blend.
2. Add half-and-half gradually, whisking to prevent clumps; cook until thick, about 5 minutes. Add shrimp and cook until pink, about 3 minutes.
3. Sprinkle with parsley and serve.