



Vischer Ferry Lobsterama



Lobster Bisque Recipe

Food.com 5 Stars 40 Minutes

INGREDIENTS

½ pound steamed lobster meat, cut into small chunks
2 tablespoons of minced shallots
2 tablespoons chopped green onions
3 garlic cloves, crushed
¼ cup white wine
2 teaspoons Worcestershire sauce
2 teaspoons Tabasco sauce
1 teaspoon dried thyme
6 tablespoons dry sherry
1 teaspoon paprika
1 cup hot water
1 teaspoon lobster base (better than bouillon)
4 ounces tomato paste
2 bay leaves
2 cups of heavy whipping cream
4 tablespoons of butter

INSTRUCTIONS

1. In a sauté pan heat a little oil over medium- high heat and sauté shallots, onions, and garlic for one minute.
2. Deglaze the pan with white wine.
3. Add the Worcestershire, tobacco, and thyme and sauté for another minute.
4. Deglaze the pan with the sherry.
5. Add the paprika, hot water and lobster base and combine well.
6. Stir in tomato paste and add the bay leaves.
7. Simmer for 10 minutes.
8. Whisk in heavy cream and the butter and bring it to a boil.
9. Add the lobster and simmer until lobster meat is warm.
10. Serve with crusty garlic bread.

Calories 1246 Fat 112g Carbs 25g Protein 27g