

## **Shrimp Bisque**

### **Ingredients:**

- **2 tbsp. unsalted butter**
- **1 cup chopped yellow onions**
- **½ cup chopped carrots**
- **½ cup chopped celery**
- **½ tsp. salt**
- **½ tsp. cayenne**
- **½ tsp. chopped garlic**
- **2 tbsp. tomato paste**
- **½ cup cognac or brandy**
- **4 cups shrimp stock**
- **1 ½ tsp. chopped fresh tarragon**
- **½ tsp. chopped fresh thyme**
- **½ pound shrimp reserved from shrimp stock recipe**
- **¾ cup heavy cream**
- **2 tsp. fresh lemon juice**

### **Instructions:**

- In a clean large pot, melt the butter over medium-high heat. Add the onions, carrots, celery, salt, and cayenne, and cook, stirring, for 3 minutes. Add the garlic, tomato paste and cook until starting to brown, about 2 minutes.
- Add the cognac and cook until almost evaporated. Add the shrimp stock, tarragon and thyme and simmer for 20 minutes.
- Remove from the heat and puree with a hand-held immersion blender or in batches in a blender or food processor.
- Return to the heat and add the shrimp, cream and lemon juice. Simmer gently until the shrimp are cooked through and the flavors marry, about 5 minute. Adjust the seasoning, to taste.
- Ladle the soup into bowls and float 1 shrimp Boulette in the center of each bowl. Garnish with chopped chives and serve immediately.