

Idiot's Kitchen Shopping List – Shrimp & Corn Bisque

Recipe from www.idiotskitchen.com – adapted from Food & Wine



1 ½ pounds shrimp, peeled & deveined - **shells reserved for stock/shrimp reserved for soup**

2 onions

4 carrots

3 ribs celery

2 cloves garlic

2 cups (16 ounces) corn, frozen or fresh if in season

1-2 sprigs fresh tarragon

1-2 sprigs fresh thyme

1 bay leaf

1 Tablespoon olive oil

4 Tablespoons butter (½ stick)

½ cup heavy cream

¼ cup flour

2 Tablespoons tomato paste

½ cup brandy

6 cups water (not pictured)

Salt & Pepper