

Idiot's Kitchen Recipe – Shrimp & Corn Bisque

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



Ingredients:

For the stock:

- 1 ½ pounds shrimp, peeled & deveined - **shells reserved for stock/shrimp reserved for soup**
- 1 Tablespoon olive oil
- 1 onion
- 2 carrots
- 2 ribs celery
- ½ cup brandy
- 6 cups water
- 2 cloves garlic
- 1-2 sprigs fresh tarragon
- 1-2 sprigs fresh thyme
- 1 bay leaf

For the soup:

- Reserved 1 ½ pounds peeled shrimp
- 4 Tablespoons butter (½ stick)
- 1 medium onion, finely chopped (1 cup)
- 2 carrots, peeled and diced
- 1 rib celery, diced
- ¼ cup flour
- 2 Tablespoons tomato paste
- Shrimp Stock made from above ingredients
- 2 cups (16 ounces) corn, frozen or fresh if in season
- ½ cup heavy cream
- Salt & Pepper

Peel and devein the shrimp setting aside the shells for the stock and putting the shrimp aside in the refrigerator for the soup.

To make the shrimp stock, heat 1 Tablespoon of olive oil in a large soup pot over medium high heat. Add the shrimp shells and cook about 3-5 minutes until pink and fragrant. Chop 1 onion, 2 carrots, and 2 ribs

of celery into large chunks and add them to the pot. Add ½ cup of brandy and cook until it has reduced to only a few Tablespoons. Add 6 cups of water. Season the stock with 2 cloves of garlic that have been peeled and crushed, a couple sprigs of fresh tarragon and fresh thyme, and 1 dried bay leaf. Bring the stock to a boil, reduce the heat to low, cover and simmer for 30 minutes.

When the stock is done, strain the spent vegetables and shells from the stock. Discard the shells and vegetables and set the stock aside for the soup.

Wipe out the soup pot and then melt 4 Tablespoons of butter over medium high heat. Sauté 1 chopped medium onion, 2 diced carrots, and 1 rib of diced celery over for about 5 minutes until tender but not browned. Sprinkle ¼ cup of flour over the sautéed vegetables and stir it in to make a roux. Add 2 Tablespoons of tomato paste and half of the reserved shrimp stock. Stir to remove any lumps and then add the remaining stock.

Add 2 cups of corn (fresh cut off the cob if in season or frozen), bring the soup to a boil, reduce the heat to low and simmer for 15 minutes. At this point you can hold the soup until you are ready to eat. You can also make the soup ahead up to this point, refrigerate and then reheat.

When you are almost ready to eat, add the reserved peeled shrimp to the pot. Either use small shrimp or cut larger shrimp into bite sized pieces. Cook the shrimp at a low boil for about 3 minutes until pink and the edges start to curl. Turn the heat down to low and add ½ cup heavy cream. Season the soup to taste with salt & pepper.

Ladle into bowls and garnish with chopped fresh tarragon. For a little extra zing, pour a few drops of brandy into the bottom of each bowl before serving up the soup. Makes 4 generous servings.