

Lobster Bisque

Serves 4

1 to 2 cups cooked, minced lobster meat,
(about 1 small lobster)
1/3 cup dry sherry or brandy
1/4 cup butter
3 Tbsp. flour
3 cups milk
1 Tbsp. tomato paste
1 tsp. Old Bay seasoning
white pepper, to taste
seasoned salt, to taste

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In a small bowl, combine lobster and sherry; set aside.

Make a roux in a medium saucepan. Over low heat, melt the butter and gradually whisk in flour until blended. Gradually add milk and tomato paste, stirring constantly. Continue cooking and stirring until mixture is thickened; stir in old bay seasoning, salt, and white pepper to taste. (Don't be afraid of the pepper - it should have a nice bite to it).

Add minced lobster and sherry; cover and simmer bisque for 5 to 10 minutes, stirring occasionally.

