

From the kitchen of the Winery at Wilcox



Shrimp Bisque

- 1/2 large carrot, finely chopped
- pinch of thyme
- 1/2 large onion, finely chopped
- 1 cup Chardonnay
- 2 sprigs chopped parsley
- 12 fresh shrimp w/ shells
- 1 bay leaf
- 2 cans cream of chicken soup
- 1/2 cup milk
- 3 Tbs. heavy cream
- 4 Tbs. Butter
- 2 Tbs. sherry or brandy
- 1/4 tsp. Nutmeg
- parsley sprigs for garnish

MELT 2 Tbs. butter in medium saucepan. Add carrot, onion, parsley, bay leaf & thyme, cover pan and cook slowly until tender. Add Chardonnay & shrimp. Poach for 8 minutes. Remove the shrimp, and shell 1/2 of the shrimp. Save shells. Cut into small pieces. Put remaining shrimp and shells into a food processor and chop. Add this to the carrot/ onion mixture. Add 2 cans of chicken soup and 1/2 cup milk. Bring to a boil, then simmer 20 minutes. Strain through a fine sieve, adding additional milk if needed. Then strain it again through a thickness of cheesecloth. Return to cleaned saucepan and bring to a boil. Add nutmeg, 2 Tbs. butter, and 2 Tbs. of sherry or brandy. Serve hot. Garnish with reserved diced shrimp and parsley.