

Shrimp Bisque

Fresh or frozen shrimp (thawed, peeled, and deheaded)

1 Red, 1 Yellow, and 1 Orange Bell Pepper

1/2 bunch green onions (chopped)

1 can cream of potato soup

1 can cream of mushroom soup

1 can whole kernel corn (do not drain)

8 oz cream cheese (cut into blocks)

1 pint Half & Half

1 stick butter



I use fresh-frozen shrimp. Every year we purchase 50 - 75 lbs of straight from the LA Gulf jumbo shrimp, dehead them, and put them in our freezer in quart tubs. I put about 3/4 of one of these tubs in this recipe, but you can use as much or as little as you want. You can also use other types of seafood such as crab, crawfish, or whatever you choose.

I don't like the taste of green bell peppers, so I choose to use the more mild sweet color versions. Plus they give it some pretty color. Core, deseed, and cut them into strips. Chop 1/3 of each bell pepper into small pieces. Put the rest of the bell pepper strips into a storage bag and freeze for your next recipe. Or, if you want to make it simple, just use one bell pepper.

Add the stick of butter, the peppers and onions to a large sauce pan or stock pot. Saute the vegetables on low until tender. Watch closely as they burn/scorch very easily.

Add the shrimp and saute until they're pink. Season as you like. (Don't over salt.)

Add the rest of the ingredients and let simmer on low watching carefully and stirring often. It's easy to scorch and stick. Season to taste. Cook for about 45 mins to an hour.

Seasonings: Everyone has their own favorite seasonings. I only used pepper and my favorite on everything: Cavender's Greek Seasoning

*This actually tastes best the next day.

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