

Shrimp Bisque

1/4 CUP DICED ONION
1/4 CUP DICED CELERY
1/8 CUP DICED CARROT
4 TBSP. SALTED BUTTER
JUICE OF SMALL LEMON
2 CUPS OF CHICKEN BROTH
1 PINCH OF NUTMEG
1 PINCH OF MARJORAM
HALF A BAY LEAF
1 1/2 CUPS CHOPPED RAW SHRIMP
1 CUP CREAM (HALF & HALF OR EVAPORATED MILK)
SALT & PEPPER

In a medium stockpot combine the onion, celery, carrot, butter, and lemon juice. Cook on low 10 minutes. Add broth, nutmeg, marjoram, and bay leaf simmer 15 minutes. Take out bay leaf. Add shrimp and cook 5 minutes. Do not overcook shrimp. Add cream simmer 1 more minute. Add salt and pepper to taste and serve immediately.

This is a simple comfort dish!