

Salmon & Shrimp Bisque

delicious!



Ingredients.

- 1 small onion
- 3 stalks celery
- 1 small onion
- 1 chopped red pepper
- 2 chopped carrots
- 3 cloves garlic, chopped
- 2 TBSP Olive Oil
- 2 TBSP. Lemon juice
- 1 tsp paprika
- 1 tsp crushed dill seed
- 1 and 1/2 cup sparkling white grape juice
- 1 bag frozen salad sized shrimp
- 12 oz fresh salmon
- salt and pepper to taste
- 3 cups chicken or seafood broth
- 2 TBSP Worcestershire sauce
- 1 small can tomato paste
- 1/2 cup butter
- 1/4 cup flour
- 1 cup heavy cream
- 1/2 cup whole milk

Instructions.

- Chop the vegetables and saute in the olive oil.
- Meanwhile season the salmon with salt and pepper and broil to cook.
- Season the vegetables with the spices. Add the garlic to the sauteed vegetables last.
- Deglaze the pan with the white grape juice.
- Add the lemon juice and Worcestershire Sauce, tomato paste, a few tablespoons of salmon and almost all of the shrimp, reserving enough for garnish at the end.
- Stir all together and puree everything with an immersion blender.
- In a small sauce pan, melt the butter and whisk in the flour as it melts.
- Add the heavy cream and the milk to the butter mixture. Cook and stir until it thickens.
- Add the cream mixture to the soup and stir well. Taste and adjust seasoning to your taste.
- Allow to simmer until about an hour before serving. Flake the salmon into the soup and top with the remaining shrimp.
- Serve and enjoy!