



RECIPES

Bev's Lobster and Shrimp Bisque

2 medium onions, chopped
2 leeks, chopped
2 carrots, chopped
3 stalks celery, chopped
1 tsp. thyme
2 bay leaves
1 Tbsp. salt
4 small lobster tails (meat only), chopped
12 oz. small shrimp, peeled and deveined
1/2 cup Cognac
4 cups white wine
2 cups cooked rice
4 Tbsp. butter
6 Tbsp. heavy cream
4 egg yolks, beaten

Lobster Stock:

lobster shells
1 small onion, chopped
1 stalk celery
1/2 tsp. salt
6 cups water

Remove lobster meat from shells and make a stock (see above for ingredients). Put lobster shells, onion, celery, and salt in a small sauce pot and simmer for up to 3 hours (can be prepared ahead of time). Drain through a collander into a bowl.

Heat 2 Tbsp. butter in a 2-quart stock pot. Add onions, leeks, carrots, and celery and saute' for 5 minutes. Add thyme, bay leaves, salt, lobster meat and shrimp. Stir lightly for 5 minutes. Add 1/4 cup Cognac and 4 cups white wine. Cover and cook over low heat for 15 minutes. Add cooked rice and stir well. Let cool slightly and process until roughly smooth in a food processor or large blender. Return to stock pot and boil for 5 minutes. Add 1 cup of lobster stock and stir well. Simmer covered for 45 minutes, stirring occasionally. Add remaining 2 Tbsp. butter. Using a whisk, add egg yolks and remaining 1/4 cup Cognac, and 3 cups lobster stock, until well mixed. Cover and simmer for 15 minutes. Serve with a good crusty bread and a salad.