



Sharidy Grapes' Langostino Lobster Bisque

Ingredients

8 tablespoons butter, divided
1 cup diced yellow onion
½ cup diced celery
½ cup diced carrots
¼ cup tomato paste
4 cups chicken stock
½ teaspoon garlic powder
½ teaspoon dried savory
1 teaspoon dried tarragon
1 cup cream sherry
¾ lb cooked and peeled Langostino lobster tails, thawed
2 cups Heavy whipping cream
4 tablespoons flour
½ teaspoon salt
½ teaspoon pepper
Grated parmesan cheese



Instructions

Melt 4 tablespoons butter in a large pot and sauté onion, carrots, and celery for 8-10 minutes or until soft.

Remove half of the veggies from the pan and set aside.

Add tomato paste to the pot and roast for 1 minute, then add stock, garlic, savory, tarragon, and sherry. Bring to a boil, add ¼ pound of Langostino lobster and blend using an immersion blender. Add cream and return to a boil.

In the meantime, make a roux by melting the remaining butter in a nonstick pan and then adding the flour and stirring until mixed and flour begins to brown, about 3 minutes. Stir the roux into the soup.

Once the soup has thickened, add back the reserved veggies and remaining Langostino lobster, as well as the salt and pepper. Let the lobster warm in the soup for a few minutes, then serve the soup with parmesan.