

# Seafood Bisque

Makes about 4 qts.

*This bisque is the elegant base for our Girard Pizza. Add a pound of Dungeness crab or lobster for an even more decadent result!*

## Ingredients

### Red Sauce

2 oz. extra virgin olive oil  
½ cup shredded carrot  
1 tsp. dried basil  
1 Tbsp. minced garlic  
½ cup chopped red onion  
1 ea 28-oz. can of whole tomatoes, undrained

### Seafood Bisque

6 oz. fish stock  
6 oz. unsalted butter  
6 oz. all-purpose flour  
1 pt. half & half  
1 pt. heavy cream  
10 oz. red sauce  
1 Tbsp. Old Bay Seasoning®  
1 Tbsp. Worcestershire®  
1 tsp. white pepper

### Optional

Lemon juice  
Tabasco

## Method

- *To make the Red Sauce*, heat the olive oil over medium high heat in a large heavy-bottomed saucepan. When the oil is hot, add the carrot, basil, and garlic, and cook, stirring constantly, until tender and lightly colored.
- Add the tomatoes, and continue to cook over medium high heat for about 5 minutes, or until the tomatoes begin to soften. Remove from heat and allow the tomato mixture to cool for a few minutes.
- Puree the mixture in a blender or food processor, then strain, reserving sauce.
- *To make the Seafood Bisque*, bring 2 qts. water to a boil in a large stockpot. Add the fish stock, return to a boil, then reduce heat to low. Simmer for 15 minutes.
- In a small saucepan, melt the butter over high heat. Gradually add the flour to the boiling butter. Reduce the heat to low and cook the roux, stirring constantly, for about 10 minutes, or until it turns golden brown.
- Add the roux to the hot stockpot of fish stock, stir to combine, and cook over medium heat for 8 minutes.
- Add the Half & Half, heavy cream, red sauce, Old Bay Seasoning®, Worcestershire®, and white pepper to the thickened stock. Stir well, scraping down the sides of the pot in the process. Cook over low heat, stirring constantly, until the bisque begins to simmer. Remove from heat.

*To increase the tang of the bisque, add lemon juice. Or, if you'd like to add a "kick" to the soup, add more white pepper or Tabasco®.*



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