

# SHRIMP & CORN *Bisque*

## INGREDIENTS

- 6 ears corn
- 2 pounds freshwater or other shrimp, peeled and reserve shells
- 1 gallon water
- 1 cup butter
- 1 cup chopped onions
- 1 cup chopped celery
- ½ cup chopped red bell peppers
- ½ cup chopped green bell peppers
- ¼ cup diced garlic
- 1 cup flour
- 1 cup tomato sauce
- 1 cup heavy whipping cream
- ½ cup sliced green onions
- ½ cup chopped parsley
- salt and cracked black pepper to taste
- Louisiana hot sauce to taste

*Chef*

*Jeremy Langlois*



Serves 6

## METHOD

Using a knife, cut lengthwise through kernels to remove them from cob. Scrape each cob again to remove all “milk” (juice remaining on cob) and additional pulp from corn. Place kernels in a bowl and set aside, reserving cobs. In a 1-gallon stockpot, combine corn cobs, 1 gallon water and reserved shrimp shells. Boil for 30 minutes or until liquid reduces to 2½ quarts. Strain, reserve stock and set aside, discarding solids.

In a 2-gallon pot, heat butter over medium-high heat. Add reserved corn, onions, celery, bell peppers and garlic.

Sauté 3–5 minutes or until vegetables are wilted.

Add flour, whisking constantly, until a white roux is achieved. Add tomato sauce and reserved stock, one ladle at a time, stirring constantly until all is incorporated. Bring to a low boil and reduce to a simmer.

Add half the shrimp and cook for 30 minutes. Add remaining shrimp, cream, green onions and parsley. Allow shrimp to cook approximately 10 minutes. Season to taste using salt, pepper and hot sauce.