



TOP CHEF

PAYNE COUNTY

OMI RISCO

OMI'S ELEGANT CATERING

STILLWATER

SHRIMP BISQUE

INGREDIENTS

8 oz Butter
2 oz fresh Garlic
8 oz Onion, chopped
8 oz Portobello
Mushrooms
8 oz Carrots,
shredded
3 cups Chicken Broth
3 Knorr Chicken
cubes
1/2 tsp Salt
1 tsp Cayenne Pepper
1 Tbsp Paprika
6 cups Heavy Cream
1 cup Half and Half
1 lb Imitation Crab
1 lb Scallop or Shrimp

DIRECTIONS

1. In a stockpot, melt butter.
2. Sauté garlic, onion.
3. Add shredded carrots and mushrooms.
4. Add chicken broth.
5. Cook raw scallops, then add cooked scallops to a food processor to blend into a paste.
6. Add scallop paste to stockpot.
7. Cook crabmeat and shrimp, add to stockpot.
8. Add spices and chicken cubes.
9. Add cream and half and half at end.
10. Simmer for one hour.