

Tim Farmer's Country Kitchen

SHRIMP BISQUE

½ stick of butter
2 shallots, chopped
2 garlic cloves, chopped
1 carrot, chopped
1 celery stalk, chopped
1/3 cup white wine
2 cups chicken broth
1 pound shrimp, chopped fine
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon white pepper
1 ¼ teaspoon paprika
¾ teaspoon thyme
2 cups heavy whipping cream
1-2 tablespoons butter
Dash of Thyme
Dash of Paprika



Melt butter in pot and add in veggies. Cook until tender. Add in white wine to deglaze the pan and reduce. Add in chicken broth and shrimp and seasonings. Using immersion blender, blend all ingredients together until smooth. Bring to a boil and reduce heat and simmer. Add in cream and simmer for 5 minutes. Stir in remaining butter and extra seasonings and serve.

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