

Yukon Gold Potato and Shrimp Bisque (serves 5)

5 Strips of Applewood smoked bacon, diced
½ Stick unsalted butter
1 Cup of sherry
1 Purple onion, finely diced
1 Cup of leeks
1 Cup chopped chives
3 Medium Yukon grilled potatoes. Skin on, diced, boiled, and mashed
3 Tablespoons chopped, fresh thyme
2 Quarts chicken stock
2 Cups of half-and-half
1 Cup Parmesan cheese
2 Pounds 40/50-count shrimp
sour cream
1 Cup sliced green onion
salt and pepper

In a medium soup pot over medium flame render bacon until crisp. Add butter, onion and leeks and sauté for two minutes. Remove from flame and add sherry and shrimp and cook for three minutes or until shrimp are done. Add stock, potatoes and half-and-half. Lightly simmer for 10 minutes, whisking occasionally. Add fresh thyme and Parmesan cheese and let simmer for one minute. Season with salt and pepper. Ladle soup into five bowls and garnish the center with sour cream and green onion. Enjoy!

Compliments of: Dr. Catherine Hebert
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