

## Lobster Bisque

- 4 lbs steamed lobster (5 lobsters, 10-14 oz each)
- 2 t sea salt
- 4 c dry white wine
- 4-6 c vegetable stock
- 2 T unsalted butter
- 3 c fennel, chopped, fronds reserved
- 1 1/2 c shallot, chopped
- 3 c fresh tomato, peeled, seeded and diced
- 1/4 c brandy
- 2 T tomato paste
- 2 t paprika
- 1/4 t cayenne
- 2 bay leaves
- 4 thyme sprigs
- 1/2 c cream (or you can garnish each bowl with a little cream)
- 2 t lemon juice

Remove the lobster meat, slice bite-sized, and refrigerate until ready to use.

**To make lobster stock:** Use a large stockpot to cook the shells in wine, stock, salt and just enough water to cover the shells. Simmer for 90 minutes, then strain. Discard shells.

**To make lobster bisque:** In the same stockpot, sauté fennel and shallot in butter until softened, for about 5 minutes. Stir in lobster stock, diced tomato, brandy, tomato paste, paprika, cayenne, bay leaves and thyme sprigs, then simmer for 45 minutes. Remove bay leaves and thyme sprigs.

Purée in a blender, in several batches, to avoid splatters of hot liquid. Stir in cream if desired and lemon juice. You can also freeze the bisque.

Garnish soup with lobster meat, thyme leaves and fennel fronds. Serves 12.

**Jittery Cook**