
Hyeholde Sherry Bisque

*Hyeholde Restaurant - Corapolis, PA
Pittsburgh Chefs Cook Book - 1989*

Servings: 12

1 small ham hock
3/4 cup split peas
1 small bay leaf
6 cups beef stock
1/4 cup ground salt pork
3/4 cup onion, diced
1/2 cup celery, diced
2 1/2 tablespoons flour
1 cup tomato puree'
1 1/4 cups hot chicken stock
1/2 cup dry Sherry
1/4 cup (1/2 stick) butter
salt (to taste)

Place the ham hock, split peas, bay leaf and four cups of beef stock into a four-quart pot. Bring to a boil. Reduce the heat and simmer.

In a separate pan, saute the salt pork until some of the fat is rendered. Add the onion and celery. Cook until nearly tender, stirring occasionally.

Add flour to make a roux. Cook for 5 to 6 minutes. Add the remaining beef stock gradually and stir until slightly thickened and smooth.

Return this mixture to the pot with the ham and peas. Simmer until the peas are soft, 1 to 1-1/2 hours. Remove the ham hock and puree' the remaining mixture in a food mill.

Add the tomato puree' and hot chicken stock. Cook over low flame. Add the sherry and butter, stirring until the butter is melted.

Season with fresh ground black pepper and strain. Add salt to taste.

Soups, Chili, Stew

Per Serving (excluding unknown items): 114 Calories; 4g Fat (34.7% calories from fat); 6g Protein; 10g Carbohydrate; 3g Dietary Fiber; 14mg Cholesterol; 1094mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.