
Lobster Bisque II

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1 can tomato soup

1 can green pea soup

1 can 15% light cream

1 can (7 ounce) lobster

3 tablespoons sherry

In a bowl, combine the lobster and the sherry.

In a saucepan, heat the tomato and pea soups to a boil. Gradually stir in the cream. Bring just to a boil. Add the lobster and sherry mixture. Heat the mixture enough to heat through or place in a double boiler to keep warm. Taste for seasoning.

Serve.

Yield: 4 to 6 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 447 Calories; 6g Fat (13.9% calories from fat); 39g Protein; 47g Carbohydrate; 3g Dietary Fiber; 143mg Cholesterol; 2060mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Lean Meat; 1/2 Fat.