
Lobster Bisque

*Klein's Restaurant - Pittsburgh, PA
Pittsburgh Chefs Cook Book - 1989*

2 one-pound lobsters
1 quart half-and-half
1 cup rendered lobster broth
5 tablespoons flour
5 tablespoons butter, melted
2 tablespoons sherry
few drops yellow food coloring
chopped parsley (for garnish)

Boil the lobsters in two quarts of boiling water with celery, onion and bay leaf for approximately 7 minutes.

After the water boils, reserve one cup of broth.

Remove the meat from the lobster and cut into chunks.

In a large soup pot, melt the butter and add the flour. Cook, but do not brown, for approximately 3 minutes. Slowly add the half-and-half and stir constantly until it almost comes to a boil.

Add the lobster broth, base, sherry and food coloring.

Add the salt and more sherry for individual taste.

Add the lobster meat, bring to a boil.

Serve hot with parsley garnish.

Soups, Chili, Stew

Per Serving (excluding unknown items): 962 Calories; 61g Fat (59.0% calories from fat); 61g Protein; 34g Carbohydrate; 1g Dietary Fiber; 440mg Cholesterol; 1476mg Sodium. Exchanges: 2 Grain(Starch); 8 Lean Meat; 11 1/2 Fat.