
Shellfish Bisque

*Chef Monique Fisher - Monique's Artist Palette Cafe - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

4 tablespoons olive oil
1/2 medium onion, chopped
2 tablespoons flour
6 cups clam juice
1 cup dry white wine
1/2 cup sherry
2 cups shrimp, chopped
8 mussels, chopped
1 cup crabmeat
1 1/2 cups clams, chopped
1 cup evaporated milk
Parmesan cheese (for garnish)
chopped green onions (for garnish)

In a saucepan, cook the onions in oil until transparent. Add the flour. Mix well.

Add the clam juice, a little at a time until well blended. Bring to a boil. Add the wine, sherry and all of the seafood.

Bring to a second boil. Add the evaporated milk.

Simmer and serve with Parmesan cheese and chopped green onions.

Soups, Chili, Stew

Per Serving (excluding unknown items): 2211 Calories; 89g Fat (42.4% calories from fat); 200g Protein; 71g Carbohydrate; 1g Dietary Fiber; 1055mg Cholesterol; 1948mg Sodium. Exchanges: 1 Grain(Starch); 24 1/2 Lean Meat; 1 Vegetable; 2 Non-Fat Milk; 14 1/2 Fat.