

# Shrimp Bisque

*Karen Bowser*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*1 cup fresh mushrooms,  
sliced  
2 tablespoons chives,  
minced  
1 clove garlic, minced  
1/4 cup butter  
3 tablespoons flour  
1 can (14 ounce) chicken  
broth  
1 pound medium shrimp,  
peeled & deveined  
1 cup half-and-half  
1 tablespoon parsley,  
chopped*

In a deep saucepan, saute' the mushroom, chives and garlic in butter until tender, stirring occasionally. Stir in the flour.

Add the chicken broth. Bring to a boil, stirring constantly.

Stir in the shrimp. Reduce the heat. Add the half-and-half and parsley. Cook until the shrimp are cooked through.

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Per Serving (excluding unknown items): 173 Calories; 9g Fat (49.3% calories from fat); 17g Protein; 5g Carbohydrate; trace Dietary Fiber; 136mg Cholesterol; 318mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 1 1/2 Fat.