

CHEF DEBBIE'S LOBSTER BISQUE

SERVES 12

2 1/2 lbs lobster meat

2 1/2 lbs langoustine

1 cup flour

2 quarts heavy cream

1/4 cup hot sauce

1/2 lb unsalted butter

1 quart water

2 Tbsp lobster base

2 Tbsp tomato paste

2 cups sherry

Chopped parsley

Flour Roux – melt 1/4 lb of butter and stir in flour to form a smooth paste. Combine the heavy cream, sherry, hot sauce, butter, water, lobster base, tomato paste and bring to a low boil for 30 minutes. Add lobster meat and langoustine and simmer for 30 minutes, add Roux to desired thickness. Top with chopped parsley and serve with a crusty dinner roll.

