



## Shrimp Bisque

Serves 4

### Ingredients

- 4 tablespoons butter
- 2 tablespoons chopped celery
- 2 tablespoons chopped onion
- 2 tablespoons flour
- 1 teaspoon salt
- Pinch of paprika
- Pinch of pepper
- 4 cups half-and-half
- 1 pound jumbo shrimp, peeled, deveined, and chopped
- Pinch of parsley

### Directions

1. Heat butter in medium skillet over low heat; add onions and celery and cook until tender, about 5 minutes. Add flour, salt, paprika and pepper; whisk to blend.
2. Add half-and-half gradually, whisking to prevent clumps; cook until thick, about 5 minutes. Add shrimp and cook until pink, about 3 minutes.
3. Sprinkle with parsley and serve with a nice warm crusty bread and salad.