

CAJUN PRAIRIE *Signature* FOODS

Signature Recipe Release Christmas 2021

Shrimp and Corn Bisque

Serves 10-12

Ingredients:

2 pounds	shrimp*, peeled and deveined
2 tbsp	Cajun Prairie Seafood Boil
2 cups	water (see detailed instructions below)
1 ½ cup	onions, diced
1 cup	bell pepper, green, diced
½ cup	bell pepper, red, diced
2 tbsp	butter
2 tbsp	Cajun Prairie Vegetable Seasoning
1 tbsp	minced garlic
1 pound	corn, whole kernel, frozen
3 cups	water
2 tbsp	Cajun Prairie Seafood Boil
4 tbsp	roux, dark
2 tbsp	seafood base, concentrate* or vegetable base, concentrate
3 cups	water
1 can	coconut milk, canned
1 qt	heavy cream
	Cajun Prairie Seafood Boil, to taste
	corn starch, if thicker consistency desired

Directions:

Assure all ingredients are in stock. Regarding shrimp and seafood base; when using unpeeled shrimp, you can make your own seafood base by peeling shrimp and boiling the peelings and all liquids from the bags, in 2 cups of water, with the Seafood Boil. Allow to reduce to approximately ½ the volume then strain, reserving all liquid to use as the seafood base. If this process is chosen you will reduce the amount of water normally added to the seafood base to 2 cups.

In deep stock pot, add 1 tablespoon of the butter, onions, bell peppers, garlic and CPSF Vegetable Seasoning and saute' until wilted, adding the remaining butter at the end. Now add 3 cups of water, corn and the Seafood Boil then stir well and bring to a mild, rolling boil for 5 minutes. Add the roux, and, as chosen, the seafood or vegetable base, either purchased or self-prepared, and the required* water. Lower heat and stir vigorously to dissolve roux and base. Add raw shrimp and desired amount of Seafood Boil, which depends upon having chosen to make your own seafood base, which already has some Seafood Boil in it! Simmer on low for 10 minutes then stir in coconut milk and cream. Stir well and simmer, on low, for 15 more minutes then check for desired thickness. Serve with French bread baguette slices. Enjoy *Cooking with Spirit*, Garrett and Myrna Miller

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