



### **Lobster Bisque with Clam Broth Bouillon**

This scrumptious bisque can be made with or without adding seafood when using clam broth as a seafood base. Follow this recipe or substitute your favorite fish to create your own seafood bisque.

Serves 4

1 lb lobster meat

4 Tbsp butter

2 Tbsp flour

2 envelopes St. Ours Clam Broth

2 Tbsp dry sherry

½ tsp paprika

1 cup light cream

dash white pepper

If the seafood is raw, sauté lightly in a little butter over medium low heat, do not brown, dice, set aside. On medium heat, melt butter, whisk in flour, cook 2 minutes making a roux. Dissolve St. Ours Clam Broth in 1 ¾ cups hot water then gradually whisk into roux, cook until thickened. Add cream, whisk until thick, reduce heat, simmer 5 minutes. Stir in the seafood, paprika, sherry and white pepper, simmer 5 minutes.