



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

*Scrumptious bisque can be made with or without adding seafood when using clam broth as a fish stock or 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 lo 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.

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