

# Christmas Lobster Bisque

Serves 4

## Ingredients:

2 whole lobsters

2 tablespoons unsalted butter  
12 shallots, thinly sliced

1 cup brandy  
1 cup Madeira  
6 cups fish stock

1 tablespoon softened, unsalted butter  
2 tablespoons flour  
1 1/2 cups heavy cream  
1/4 teaspoon fresh lemon juice  
Dash of hot pepper sauce

Fresh chopped parsley.

## Directions:

Fill a large stock pot of water  $\frac{1}{2}$  way and bring to a rapid boil. Plunge lobsters head first into boiling water and cover. Bring water back up to a boil and then turn down simmering lobster for 15 minutes. Remove lobster from pot and let cool. Clean lobster meat from claws and tail. Discard remaining shells. Cut tail meat into bite size pieces and keep claw meat whole. Set aside.

Melt butter in a large stockpot over medium-high heat. Saute shallots until golden, about 3 minutes. Add lobster meat and sauté until covered with butter and just warm about 1 minute.

Remove from heat and add brandy and Madeira. Cook over high heat until liquid is reduced by half. Add fish stock and return to a boil. Reduce to a simmer.

Mix butter and flour with your fingers to form a smooth paste. Press onto ends of a whisk.

When broth has a strong, almost salty, lobster flavor, add cream and bring it back to a boil, skimming foam occasionally. Then whisk in flour mixture until dissolved. Cook an additional 5 minutes over high heat, whisking occasionally. Add lemon juice and hot pepper sauce.

Ladle into bowls, top with reserved claw meat and parsley.