

LOBSTER BISQUE SHOOTERS

On a scale of 1-10, this has a difficulty rating of about a 2, and a delicious rating of about 12. Plus it's a fun way to start any special evening.

Makes Eight 3 Ounce Servings

INGREDIENTS

BISQUE:

- 5 cups water
- 4 lobster tails
- 1 teaspoon salt
- 4 tablespoons butter, divided
- 1/2 medium onion, diced fine
- 2 cloves garlic, minced
- 1 tablespoon tomato paste
- 2 tablespoons flour
- 1 cup heavy whipping cream
- 2 tablespoons dry sherry
- Kosher salt & pepper to taste
- 1/8 teaspoon smoked paprika



PREPARATION

- 1.** Bring the water to a boil in a pot, add the tails and cover and cook 5 minutes – then remove the tails but keep the water in the pot.
- 2.** When the tails are cool enough to handle, use kitchen shears to cut through the bottom plate of the tail, and remove the meat from the shells, and saving any liquid that comes out of the shells – put lobster meat in the fridge.
- 3.** Now put the lobster shells back in the water in the pot, bring to a boil, reduce heat to medium-low and simmer 15 minutes to bring out as much flavor from the shells as possible – you should have 2 cups, remove and save.
- 4.** In the same pot, melt 2 tablespoons of the butter, and add the onions, cook over medium heat until just softened, about 5 minutes.

Preparation continued on back.

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PREPARATION (CONT.)

- 5.** Add the garlic, and when fragrant stir in the tomato paste and cook another minute stirring well to coat the onions & garlic.
- 6.** Sprinkle over the flour, mixing in well to make a thick paste and cook 2 minutes.
- 7.** Then add the reserved 2 cups of lobster stock (making up the difference with chicken stock if needed), whipping cream and sherry.
- 8.** Bring to a boil then immediately reduce heat and simmer about 15 minutes, stirring occasionally until thickened.
- 9.** While it simmers, chop 2 of the tails into small pieces, and the other 2 tails into large bites – you'll need at least 8 of these ones.
- 10.** When done simmering, add the chopped up smaller pieces to the bisque, and keep warm.
- 11.** Melt the remaining butter in a small pan, and add the large lobster bites, season lightly with salt & pepper and the paprika.
- 12.** Cook until just warmed through, then serve the bisque in small bowls or shot glasses, with a skewered piece or 2 of lobster.