



Creamy Crawfish Bisque

Ingredients

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| 4 tablespoons unsalted butter | 2 teaspoon Cajun seasoning |
| 2 tablespoons flour | 1 cup sherry |
| ½ onion, diced small | 1 teaspoon dried tarragon |
| 1 green pepper, diced small | 1 cup heavy cream |
| 1 garlic clove, minced | Louisiana hot sauce |
| 3 ounces tomato paste | Green onions diced |
| 4 cups seafood/fish stock, warmed | Croutons |
| 1 pound crawfish tails | |

Directions

- 1.Heat the butter and flour in a dutch oven over medium heat, stirring continuously to make a light brown roux, 3-5 minutes.
- 2.Add the onion, garlic and green pepper and cook for about 2-3 minutes, until vegetables start to soften.
- 3.Then add the tomato paste and sherry and cook for 1-2 minutes. The mixture will be thick.
- 4.Add the Cajun seasoning, tarragon and seafood/fish stock slowly, stirring while adding a little at a time to ensure the roux doesn't get lumpy. Bring to a boil over high heat, then reduce the heat and simmer for 10 minutes over medium heat.
- 5.Use an immersion blender to blend the soup. Blend for 3-5 minutes, or until the soup is creamy. If you don't have an immersion blender, remove the soup from the heat and blend in batches. Place blended soup back in the dutch oven and heat to a simmer.
- 6.Add the crawfish tails and cream and simmer for 5 minutes. Reserve a couple crawfish tails for serving if desired. Serve in bowls garnished with croutons, green onions and reserved crawfish tails.

By Chef Jeremy Langlois