

OYSTER & ARTICHOKE BISQUE

INGREDIENTS

- 6 dozen freshly shucked oysters
- 1 quart oyster liquid
- 8 fresh artichoke bottoms, sliced and uncooked
- 1 cup butter
- 1 pint heavy whipping cream
- 1 cup sliced green onions
- 1 cup chopped parsley
- ¼ cup diced garlic
- 1 cup flour
- 1½ quarts chicken stock
- 1 cup chopped onions
- 1 cup chopped celery
- salt and white pepper to taste
- ½ cup chopped bell pepper

Chef

Jeremy Langlois



METHOD

In a two gallon stock pot, melt butter over medium high heat. Add onions, celery, bell pepper, garlic and artichoke bottoms. Sauté five to ten minutes or until vegetables are wilted and artichokes are tender.

Remove all ingredients from the stock pot and place in a food processor equipped with a metal blade. Chop on high speed approximately one minute or until mixture is fairly pureed. Return to stock pot and bring back to a simmer. Using a wire whisk, sprinkle in flour, stirring constantly until white roux is achieved. Add chicken stock and oyster liquid, one ladle at a time, stirring constantly until all is incorporated. Bring to a low boil, reduce to a simmer and cook for thirty minutes. Add heavy whipping cream, oysters, green onions and parsley. Return to a boil, and cook until the edges of oysters begin to curl. Season to taste using salt and white pepper.