



New Orleans Shrimp and Corn Bisque

Introduction

New Orleans Shrimp and Corn Bisque is a flavorful and creamy soup that embodies the

essence of Southern cooking. This dish highlights the sweet, tender shrimp and fresh corn, creating a warm and comforting experience. Perfect for chilly evenings or as a standout dish at gatherings, this bisque is a beloved favorite among seafood lovers.

Detailed Ingredients with measures

Shrimp - 1 pound, peeled and deveined
Corn kernels - 2 cups, fresh or frozen
Onion - 1 medium, finely chopped
Celery - 1 stalk, finely chopped
Garlic - 3 cloves, minced
Butter - 4 tablespoons
Flour - 1/4 cup
Chicken broth - 4 cups
Heavy cream - 1 cup
Old Bay seasoning - 1 teaspoon
Salt - to taste
Black pepper - to taste
Thyme - 1 teaspoon, dried
Green onions - for garnish

Prep Time

Preparation time for New Orleans Shrimp and Corn Bisque is approximately 15 minutes. This includes chopping the vegetables and getting all ingredients ready for cooking.

Cook Time, Total Time, Yield

The cooking time for the bisque is around 30 minutes. Therefore, the total time from prep to finish is about 45 minutes. This recipe yields approximately 4 servings, making it ideal for a small family meal or a gathering with friends.



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Detailed Directions and Instructions



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