

CALLOP BISQUE

5- LB SNAPPER OR FLOUNDER (BONES/TRIMINGS)
2- CARROTS, PEELED AND HALVED
2- ONIONS, HALVED
3- STALKS CELERY, HALVED
2- CUPS, DRY WHITE WINE
2- BAY LEAVES
1- STALK LEMON GRASS, COARSELY CHOPPED
SALT
2- TB EXTRA VIRGIN OIL
1- LB, LARGE SEA SCALLOPS
1- CUP, HEAVY CREAM
1- TB CHOPPED CHIVES

STEP 1

MAKE A STOCK BY COMBINING FISH PARTS, CARROTS, CELERY, WINE, BAY LEAVES, LEMON GRASS, AND SALT TO TASTE WITH 8-CUPS WATER IN A LARGE STOCKPOT. BRING TO A SIMMER, SKIM FOAM, AND COOK FOR 40- MIN. STRAIN. RETURN STOCK TO POT AND SIMMER UNTIL REDUCED BY HALF.

STEP 2

HEAT OLIVE OIL IN A LARGE SKILLET UNTIL VERY HOT BUT NOT SMOKING. SEAR SCALLOPS ABOUT 1- MIN. ON EACH SIDE. SET ASIDE.

STEP 3

STRAIN STOCK INTO A HEAVY SAUCEPAN. ADD CREAM. SIMMER UNTIL SLIGHTLY THICKENED, ABOUT 15- MIN.. ADD SCALLOPS. ADJUST SEASONING. GARNISH WITH CHIVES.

PREP TIME: 0:30

COOK TIME: 1:00