
Scallops Bisque

*Fairchild's Restaurant - Monroeville, PA
Pittsburgh Chefs Cook Book - 1989*

1 pound fresh sea scallops
2 bay leaves
pinch salt
1/2 cup Sherry brandy
1 teaspoon Spanish paprika
2 ounces Swiss cheese
4 ounces strong chicken stock or fish stock
1 1/2 teaspoons Worcestershire sauce
1/2 teaspoon Louisiana hot sauce
1 pinch chopped parsley
2 ounces flour
2 ounces butter
1/2 quart whipping cream

Place the butter and scallops in a saucepan. Saute' the scallops, stirring with a wire whip.

After the scallops are blanched, add the flour and paprika. Cook for 5 minutes, making sure that the scallops do not stick. (The scallops will break up while stirring.)

Add the wine and simmer for 5 minutes, stirring constantly.

Add the remaining ingredients. Stir until the soup boils. Simmer for 5 minutes.

Ladle the soup into bowls. Add a teaspoon of whole butter to the top of each bowl of soup. Sprinkle with paprika.

Serve.

Soups, Chili, Stew

Per Serving (excluding unknown items): 2880 Calories; 242g Fat (75.1% calories from fat); 108g Protein; 72g Carbohydrate; 2g Dietary Fiber; 979mg Cholesterol; 1601mg Sodium. Exchanges: 3 Grain(Starch); 13 Lean Meat; 0 Vegetable; 1 1/2 Non-Fat Milk; 46 Fat; 0 Other Carbohydrates.