

WILD IN THE KITCHEN

How about a shrimp bisque?

By Jerry Marlowe

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It is that time of the week again where I try to enthrall you with something to excite your appetites and yet not so ridiculous for you to really try it in you own home kitchen. That last one I shared with you was a bit complicated and challenging. So get a grip on yourself Jerry and allow me one more visit to your very own stove and hot burners.

Gentlemen and ladies, grab your skillets and pot holders and lets get started.

Title: A sock it to me sojourn together in my kitchen

Hopefully you are looking at all the leftovers in the refrigerator and four wonderful friends have just called wanting to visit and prepare a memorable feast for you.

I immediately started rummaging around in our frig and guess what appeared? Luckily I had just visited the day before and located several pounds of fresh shrimp that needed to be dealt with. I like to find them in the original shells, back vein and all, so you know they didn't arrive frozen. By golly, I had tucked away three dozen of those lovely fresh denizens of the deep.

I imagine I could either hear them wanting to go back to their wonderful source of life or just allow them the thrill of enlightening a local dinner table in our own Dover and New Philadelphia. I, of course, blessed them with kindness and immediately recalled an encounter with one of my greatest friends, Chef Shirley O. Corriher. She was presenting a cooking school that I was fortunate to attend in Ohio. It was the Zona Spray Cooking in School Hudson. Not sure if is still in operation, but I will find out if you are

interested.

Shrimp Bisque Ala Shirley O. Corriher

This will make 8 servings.

1 small to medium onion, chopped. About ½ cup

1 inch piece jalapeño pepper seeded and chopped

½ cup white rice

1 bay leaf

1 tbs olive oil

½ to 1 tsp thyme leaves

2 tsp Old Bay seasonings, which I located at our in town markets

1 tsp salt

5 cups water, or I used clam juice

1 pound shrimp, cleaned with the vein removed and ready to go

2 cups fat or skim milk

2 tbs dry sherry.

Sauté the onions, jalapeño pepper and bay leaf in oil in sauce pan over medium heat until onions are soft. Stir in the thyme, seafood seasoning and salt and continue to cook one minute. Add the water, turn up the heat, and bring to a boil 2. Now add the shrimp for 3 to 4 minutes. Remove it with a slotted spoon to rinse with cold water to stop the cooking.

Now set it aside but but reserve the cooking water. Add the rice to the cooking water. Bring it to a boil, stir it well and cover and reduce heat to low. Cook until rice is very soft. Remove and set it aside. Discard the bay leaf.

Wow, what Chef Shirley did at this point was to place the shrimp, which you of course deveined, and 3 large spoonfuls of the rice into a food processor with the steel blade and purée the mixture. Then she added the remaining rice adding the cooking water in two batches, pureeing after each addition. Then she added the 2 cups low fat skim milk and 2 tbs dry sherry and served it hot.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.