**SEAFOOD BISQUE** PATTI BAROVECHIO

¼ CUP OF BUTTER

¼--1/2 CUP OF FLOUR

1 SMALL ONION CHOPPED

1-2 GREEN ONION

2 SPRIGS FRESH PARSELY CHOPPED FINE

2-3 CUPS OF STOCK

2 CUPS OF HAUBLF AND HALF (SUBSTITUTE MILK FOR LOW FAT)

1 LB SEAFOOD

1-2 CUPS OF CORN

1 SMALL POTATO (OPTIONAL)

1 CARROT (OPTIONAL)

SEASON TO TASTE ( OLD BAY / SALT PEPPER

MELT BUTTER AND BLEND FLOUR, COOK OF 1 MINUTE STIRRING CONTINUOSLY. ADD ONIONS TO FLOUR AND COOK TIL BECOMES TRANSPARENT. ADD CHOPPED GREEN ONION AND PARSELY. ADD STOCK LIQUID SLOWLY AND HALF AND HALF AND HALF ALTERNATING EACH UNTIL DESIRED CONSISTENCY REACHED. (COOK THE VEGETABLES WHILE MAKING THE SEAFOOD OR CHICKEN BROTH) ADD VEGETABLES PRE-COOKED IN BROTH. ADD IN SEAFOOD. IF USING SHRIMP, OYSTERS, OR CRAYFISH, PRECOOK IN BUTTER AND SALT AND PEPPER BEFORE ADDING TO BISQUE—CRAB MEAT ADD DIRECTLY TO POT AFTER REMOVING SHELLS. SIMMER ON LOW HEAT, DO NOT BRING TO BOIL