

CopyCat Bonefish Grill Lobster Bisque

Ingredients

1 lb cooked lobster meat, chopped
1/2 cup unsalted butter
1/2 cup all-purpose flour
1/4 cup tomato paste
2 cups fish or seafood stock
2 cups heavy cream
1/2 tsp smoked paprika
Salt and pepper, to taste

Directions

Melt the butter in a large saucepan over medium heat. Add the flour and whisk until smooth.

Add the tomato paste, stock, and heavy cream, whisking constantly until all ingredients are incorporated.

Add the lobster meat and smoked paprika, stirring gently to combine.

Bring the soup to a simmer and cook for 30-40 minutes, stirring occasionally, until the soup has thickened.

Season with salt and pepper to taste.

Serve hot with crusty bread.