

# CopyCat Red Lobster Lobster Bisque

## Ingredients

6 cups Water  
2 cups Dry White Wine  
2 cups Fish Stock  
Two 1 1/4 – 1 1/2-pound live Lobsters  
1/2 cup melted Butter salted  
1 cup finely diced Onion  
1/2 cup finely diced Carrot  
1/2 cup finely diced Celery  
1 teaspoon minced Garlic  
1/2 cup All-Purpose Flour  
1/4 cup Cognac or Brandy  
1 1/2 cups Tomatoes seeded and diced (fresh or canned)  
1 teaspoon Paprika  
1/2 teaspoon Thyme  
1/4 teaspoon ground Red Pepper  
1 cup Heavy Cream

## Directions

### Instructions

Place water, white wine and fish stock into a wide, deep pot or a Dutch oven.

Place on stove top over high heat and bring to a boil.

Place lobsters, topside down, in broth. Reduce heat to medium and cook covered for approximately 6 minutes. With a pair of tongs, turn lobsters and cook covered for another 6 minutes.

Remove lobsters from broth and put them to side. When lobsters are cool enough to handle, begin removing meat from shell, dicing pieces into 1/2inch cubes. Store lobster meat in refrigerator until later.

Place lobster shells back into broth, reduce heat to a simmer and cook uncovered for 20 minutes.

Strain broth through a sieve into a container and store in refrigerator until later. Discard lobster shells.

Put your pot or Dutch oven back on stove over medium heat. Pour in melted butter.

Once butter is heated up, add onions, carrots, celery and garlic. Saute for 3 to 4 minutes.

Add cognac or brandy. Cook until alcohol has evaporated.

Mix in flour, stirring with a heavy gauge spatula or spoon until mixture is blond in color and has a buttery aroma.

Mix diced tomatoes, paprika, thyme and ground pepper with cold broth from refrigerator.

Then, pour broth slowly into butter and vegetable mixture. Cook uncovered for 30 minutes under medium low heat, stirring frequently so not to burn. Remove bisque from heat.

Blend small amounts of bisque in blender and then puree. Puree all of bisque and pour pureed bisque back into pot with remaining amount.

Add chopped lobster meat and heavy cream. Heat to desired temperature. If soup is too thick, thin it by adding milk or water prior to serving.