

Lobster Bisque

When it comes to a rich full flavored soup nothing compares to a classic Lobster Bisque! This is a delicious lobster bisque recipe that is so simple to make. The *Cockfighter's Ghost Chardonnay* with its full and voluptuous palate of smooth and richly textured peach and fig is a perfect pairing.

Ingredients:

1 to 2 cups cooked lobster meat, about 1 small lobster
1/3 cup dry sherry
1/4 cup butter
3 tablespoons flour
3 cups milk
1 teaspoon steak sauce or Worcestershire Sauce
salt and pepper to taste
seasoned salt to taste

Directions:

In a small bowl, combine lobster and sherry; set aside. In a medium saucepan over low heat, melt butter. Blend in flour and cook, stirring constantly, until smooth and bubbly. Gradually add milk, stirring constantly. Continue cooking and stirring until mixture is thickened; stir in steak sauce and salt, pepper, and seasoned salt to taste. Add lobster and sherry; cover and simmer lobster bisque for 5 to 10 minutes, stirring occasionally. Makes four cups of lobster bisque.

Wine Pairing:

Cockfighter's Ghost Chardonnay