



Recipes from the Winery Kitchen

SHRIMP BISQUE

1/2 large carrot, finely chopped
pinch of thyme
1/2 large onion, finely chopped
1 cup Chardonnay
2 sprigs chopped parsley
12 fresh shrimp w/ shells
1 bay leaf
2 cans cream of chicken soup
1/2 cup milk
3 Tbs. heavy cream
4 Tbs. butter
2 Tbs. sherry or brandy
1/4 tsp. nutmeg
parsley sprigs for garnish

MELT 2 Tbs. butter in medium saucepan. Add carrot, onion, parsley, bay leaf & thyme, cover pan and cook slowly until tender. Add Chardonnay & shrimp. Poach for 8 minutes. Remove the shrimp, and shell 1/2 of the shrimp. Save shells. Cut into small pieces. Put remaining shrimp and shells into a food processor and chop. Add this to the carrot/ onion mixture. Add 2 cans of chicken soup and 1/2 cup milk. Bring to a boil, then simmer 20 minutes. Strain through a fine sieve, adding additional milk if needed. Then strain it again through a thickness of cheesecloth. Return to cleaned saucepan and bring to a boil. Add nutmeg, 2 Tbs. butter, and 2 Tbs. of sherry or brandy. Serve hot. Garnish with reserved diced shrimp and parsley.

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