



# Fire Roasted Corn and Shrimp Bisque

**PAPER & FOOD SERVICE, INC.**

**Ingredients** **Yield: 12 Servings**

- 2 Tlb. Butter
- 1/2 c. Onion, yellow, fine dice
- 1/2 c. Celery, fine dice
- 1/2 c. Carrot, fine dice
- 1 c. Fire Roasted Corn
- 30 oz. Tomatoes, diced, canned, drained
- 2 oz. Olive Oil
- 2 # Shrimp, raw, 26-30, P/D, T/O
- 80 oz. Shrimp stock
- 2 c. Dry cocktail sherry
- 4 oz. Rice, converted
- 2 oz. Butter, softened
- 1 c. Heavy Cream
- t.t. Salt
- t.t. Pepper, white

**Preparation Instructions:**

1. In a saute pan, saute the onion, celery, carrot, fire roasted corn in the butter for 5 minutes, until the vegetables are soft, not brown. Add the diced tomatoes and saute for additional 4 minutes. Remove from heat, scrape into bowl and reserve.
2. In the same saute pan heat the olive oil and add the shrimp. Saute for approximately 5 minutes. Remove from heat and cool.
3. In a large stock pot heat the shrimp stock and sherry, add the reserved vegetables and the rice and bring to a boil, then reduce heat and partially cover and simmer for approximately 20 minutes.
4. Add the cooled cooked shrimp to the cooking soup, when the soup has finished cooking, puree in blender or food process and return to clean stock pot.
5. Bring back to a simmer and enrich the soup by whisking in the softened butter and the cream. Then season to taste with salt and pepper.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Butter	Sommermaid	000100	2 Tlb.	\$0.13
Onion, yellow	Fresh	097501	1/2 c.	\$0.06
Celery	Markon	097135	1/2 c.	\$0.12
Carrot	Fresh	097094	1/2 c.	\$0.05
Fire Roasted Corn	Simplot	184029	1 c.	\$1.11
Tomatoes, diced, canned	Bountiful Harvest	225064	30 oz.	\$0.90
Olive Oil	Gem	370864	2 oz.	\$0.34
Shrimp, raw, 26-30, P/D, T/O	Hidden Bay	136746	2 #	\$14.66
Shrimp stock	Minors	080090	80 oz.	\$2.40
Dry cocktail sherry	N/A	N/A	2 c.	\$1.50
Rice, converted	Uncle Bens	331107	4 oz.	\$0.24
Butter	Sommermaid	000100	2 oz.	\$0.26
Heavy Cream	Crowley	015500	1 c.	\$0.72
Salt	Cargill	340620	t.t.	\$0.03
Pepper, white	Culinary Secrets	345669	t.t.	\$0.05

Recipe Cost	\$22.57
Portion Cost	\$1.88

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.88	\$4.07	31.60%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.88	\$5.07	27.05%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$1.88	\$6.07	23.65%

