



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

SHRIMP BISQUE

2 T PURITY BUTTER

1 medium red pepper

1 small onion

1 t minced garlic

2 T flour

2 c PURITY HALF AND HALF

1 1/2 c PURITY MILK

1 (8-oz) can tomato sauce

1/2 lb cooked shrimp, finely diced

1/2 - 1 t salt

1/4 t white pepper

Dash hot sauce

1/4 c sherry, optional

Melt butter in a large saucepan over medium heat. Place pepper and onion in food processor and process vegetables until finely minced. Add vegetables to saucepan and heat 3-5 minutes. Stir in garlic and cook another 1-2 minutes. Stir in flour and mix with vegetables and garlic. Gradually add half and half and milk, stirring continually over medium-low heat. Add tomato sauce and shrimp and stir. Add salt, pepper and hot sauce. Continue to cook over low heat until slightly thickened. May stir in sherry the last 1-2 minutes of cooking, if desired.

Yield: 6-8 servings. Serve with crusty bread.