

Seafood Bisque

¼ cup chopped celery
1 medium carrot
2 TBSP chopped onion
2 TBSP butter

1 10 oz can Cream of Potato Soup
1 10 oz can Cream of Celery or Chicken Soup
1 soup can of milk
1 LARGE can of Evaporated Milk

Cook 3 or 4 small to medium fish filets until they “flake.”
Broil, bake. Grill, or Poach and season as you normally
would. I prefer to poach filets covered with water and Old
Bay. (I usually use a lot more fish and any other seafood
that might be available.)

Melt Butter and sauté Onion, Celery, and Carrot until
tender.

Add Soups and milks and simmer 10 minutes.

Add cooked Rockfish filets, 1 TSP Old Bay (I use a lot
more than this....”to taste!”),
1 TBSP Parsley and ¼ cup Sherry (optional)

Simmer ½ hour

*[This recipe can be doubled. It freezes well IF any is left
over, which is unlikely!]*

