**Asparagus and Shrimp Bisque**

**INGREDIENTS:**
- ½ c butter
- ¾ c all-purpose flour
- 1 c chopped yellow onion
- 2 stalks chopped celery
- ½ c chopped green bell pepper
- 4 cloves garlic, minced
- 1 tsp Old Bay seasoning
- 1 c dry white wine
- 2 c half-and-half
- 8 c seafood stock
- 2 lbs cooked fresh asparagus (preferably roasted)
- 2 lb fresh medium shrimp peeled, deveined, roughly chopped
- Cajun seasoning
- Garnish: chopped fresh parsley

**PREPARATION:**

In a large Dutch oven, melt butter over medium heat. Add flour and cook, stirring constantly, about 6 minutes. Stir in onion, celery, bell pepper, garlic, Old Bay and wine. Cook, stirring constantly, for about 7 minutes.

Add half-and-half, roasted asparagus and half of your shrimp to flour-vegetable mixture and with an emersion blender, blend until smooth.

Add seafood stock and incorporate well with emersion blender. Bring to a boil over medium-high heat, then reduce heat and simmer 35 to 40 minutes. Add remaining half of your shrimp and 1½ tsp Cajun seasoning and cook until shrimp are pink and firm, about 10 minutes. Garnish with homemade croutons and chopped parsley. SERVES ABOUT 8.

**Croutons:**

1 French bread baguette cut in 1 in cubes | Olive oil | Cajun seasoning | Finely grated Parmesan cheese

Preheat the oven to 400°. Place the bread in a medium bowl, toss with oil and Parmesan (enough to coat each piece) and season to taste. Spread evenly on a small baking sheet and bake, stirring twice, until light golden brown, about 10 - 15 minutes. Remove from the oven and cool before serving.

- Recipe and photos by Heather Peterle, Staff Seafood Enthusiast