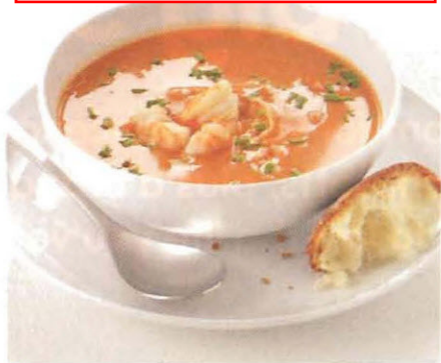


Use 1 pound raw peeled and deveined medium or large shrimp



## easy shrimp bisque

TOTAL TIME: 20 MINUTES | SERVES 4

Chop the **shrimp** and season with **salt** and **pepper**. In a medium saucepan, cook in **butter** over medium heat until opaque, 3 to 4 minutes; remove. Add 2 tablespoons **brandy** to the pan, then two 14.5-ounce cans **tomato soup** and 1 cup **heavy cream**; simmer for 5 minutes. Serve with the shrimp and chopped **chives**.