



## Roasted Pumpkin and Mexican Shrimp Bisque

### Ingredients:

3 cup	Roasted pumpkin puree (canned pumpkin or roasted butternut squash may be substituted)
1½	Shrimp or chicken stock
1 cup	Reduced shrimp or shellfish cream (1½ cups heavy cream)
6 oz	Dry Sherry
1 sprig	Thyme
1	Medium Onion, diced
To Taste	Ground Ginger, Allspice, Cloves, Nutmeg and Cinnamon
1 Tbsp	Butter
1½ Tbsp	Olive Oil
1 tsp	Chives, minced
To Taste	Salt and Pepper
6	Mini Roasted Pumpkins, hollowed out
12	U-15 Ocean Garden Authentic Mexican Shrimp, peeled and deveined, shells reserved

### Directions:

Sauté shrimp shells in half the butter until well-colored; deglaze with sherry and allow to evaporate. Add 2 cups heavy cream and thyme; simmer until reduced by half, and then strain. Sauté onions with remaining butter until translucent; add pumpkin puree, shrimp stock, 6 diced shrimp, and reduced shrimp cream. Allow to simmer for 8 minutes. Add spice blend, salt and pepper to taste. With hand-held immersion blender, puree the mixture until smooth.

To Serve: Season remaining shrimp with salt and pepper. Sear in hot skillet with olive oil until cooked through. Divide soup mixture evenly into the roasted mini pumpkins or warmed soup bowls. Garnish with seared Mexican Shrimp and chives.

