



Chilled Shrimp Bisque

Makes 6 servings

Prep: 10 minutes, Cook: 10 minutes,

Chill: 1 hour

2 tablespoons butter

1 (12-ounce) package frozen, peeled,
deveined, tail-on, cooked large shrimp,
thawed

1 (10³/₄-ounce) can *Campbell's*[®]
Condensed Cream of Shrimp Soup

1 (10³/₄-ounce) can *Campbell's*[®]
Condensed Tomato Soup

2 cups heavy cream or half-and-half

1 tablespoon brandy

¼ teaspoon ground red pepper

Garnish: fresh chives

1. In a large saucepan, melt butter over medium heat. Add shrimp. Cook, stirring occasionally, for 2 to 3 minutes, or until heated through. Using a slotted

spoon, remove shrimp from pan. Cover, and chill until ready to serve.

2. In same saucepan, place soups and cream, stirring until smooth. Cook, stirring occasionally, for 5 to 7 minutes, or until mixture is hot and bubbly. Remove from heat, and stir in brandy and red pepper. Cover, and chill at least 1 hour, or until ready to serve. Arrange 3 or 4 shrimp in center of each serving. Garnish with fresh chives, if desired.