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# **Crawfish and Corn Bisque**

*From the Kitchen of Brett Broussard*

**1** tablespoon olive oil  
**2** tablespoons butter  
**1/2** cup purple onion, chopped fine  
**1/2** cup tasso, chopeed fine  
**2** tablespoons celery, chopped fine  
**1** cup uncooked sweet corn from the cob (Roasted)  
**1/2** cup roasted red bell pepper, chopped  
**1** tablespoon garlic, minced  
**3** tablespoons flour  
**1 1/2** cups seafood stock  
**1 1/2** cups whole milk  
**1 1/2** cups heavy cream  
**1** pound crawfish tails, whole  
**1/4** cup parsley, chopped  
**1/4** cup green onion, chopped  
**2** tablespoons Paul's Blend seasoning

Over medium heat, add olive oil and butter. Saute onion, tasso, celery, and corn (about 4 minutes). Add garlic and seasoning and saute another minute. Stir in flour to make a roux and cook about 2 minutes. Add roasted red peppers and slowly add stock and bring to a boil.

Whisk in milk and heavy cream, bring back to a boil, reduce and simmer 5-7 minutes. Add crawfish tails, parsley, and green onions and simmer for an additional 5-7 minutes.