

SALMON BISQUE

<https://www.thespruceeats.com/salmon-bisque-3060728>

Ingredients

- 6 tablespoons (3 ounces) unsalted butter
- 1 tablespoon grated onion
- 5 tablespoons all-purpose flour
- 1 medium [bay leaf](#)
- 1 3/4 cups low-sodium or unsalted [chicken broth](#) or stock
- 1/2 cup dry white wine
- 1 tablespoon tomato paste
- 1 (7.5-ounce) can salmon, with juices
- 1 cup half-and-half, or whole milk
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Roasted red pepper strips, sour cream, olive oil, croutons, chopped fresh parsley, for optional garnish

Steps to Make It

1. Gather the ingredients.
2. Heat the butter in a medium saucepan until melted; add the grated onion and saute for 4 to 5 minutes, until tender.
3. Blend the flour into the butter and onion mixture. Cook, constantly stirring, for 2 minutes. Add the bay leaf and gradually stir in the broth. Cook, stirring, until thickened and smooth.
4. Stir in the [wine](#) and cook over low heat for 10 minutes. Discard the bay leaf.

5. Stir in the tomato paste and the salmon along with the juices. Process in the blender in batches until smooth, then return to the saucepan. Alternatively, use a [hand blender](#) to puree the bisque directly in the pot.
6. Stir in the half-and-half and season with salt and pepper to taste.
7. If desired, garnish with roasted red pepper strips, croutons, sour cream, or fresh parsley.
8. Enjoy.

Use Caution When Blending Hot Ingredients

Steam expands quickly in a blender and can cause ingredients to splatter everywhere or cause burns. To prevent this, fill the blender only one-third of the way up, vent the top, and cover with a folded kitchen towel while blending.

Recipe Variation

Replace the [half-and-half](#) with light cream or heavy cream for a richer bisque.