

Simple Seafood Bisque

Servings: 6

Ingredients:

1 (12 ounce) can evaporated milk
1 cup half-and-half
1/2 cup dry white cooking wine
1 roasted red pepper, chopped
2 teaspoons butter
1 bay leaf
1 pinch salt
1 dash hot pepper sauce (such as Tabasco®)
2 (8 ounce) cans oysters, drained and rinsed
2 (6.5 ounce) cans chopped clams with juice
1 cup chopped Portobello mushrooms
2 green onions, minced



Directions:

Heat evaporated milk, half-and-half, white wine, roasted red pepper, butter, bay leaf, salt, and hot pepper sauce in a saucepan over medium-low heat, stirring often, until very hot but not simmering, about 5 minutes.

Stir in the oysters, clams with juice, and mushrooms.

Cover and cook until canned oysters are just heated through, about 3 minutes. Do not boil.

Remove bay leaf, sprinkle with green onions, and serve.