



Smoked Salmon and Halibut Bisque

From Grace Parisi, Culinary Director at [Sitka Salmon Shares](#).

Fall is a wonderful time of year for chowders and bisques. And this recipe produces a hardy, heart-warming pot of deliciousness to take the chill off any late fall day. East Coasters can substitute lobster shells for the crab shells when making the stock.

Ingredients

For the stock

- 2 tablespoons vegetable oil
- Shells from 2 Dungeness crab clusters (about 3 cups)
- 1 small onion, coarsely chopped
- 3 tablespoons tomato paste
- 1 small bay leaf
- 1 teaspoon whole peppercorns
- 1/4 cup brandy or sherry
- 1 sprig each fresh tarragon and thyme

For the bisque

- 1/4 cup heavy cream
- 2 tablespoons cornstarch
- 1/4 pound smoked salmon
- 1 halibut fillet (about 12 oz)
- Salt and freshly ground pepper
- Tarragon leaves for garnish

Directions

Make the Stock

Heat the oil in a medium pot over medium heat. Add the crab shells and cook, stirring and pressing until lightly browned, 5–7 minutes. Stir in the onion, tomato paste, bay leaf, and peppercorns, and cook until onion is barely softened, 2–3 minutes. Add brandy and cook until evaporated. Add 6 c water (see note*) and the tarragon and thyme, and bring to a boil. Reduce heat and

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simmer until the liquid is reduced by half, 40–50 minutes. Strain the stock, pressing hard on the solids. Rinse out pot.

Make the Bisque

Return the stock to the pot and if necessary, simmer until reduced to 3 c. In a small cup, combine cream and cornstarch until smooth. Stir into broth and simmer just until thickened. Break smoked salmon into large flakes and cut halibut into 1/2-inch pieces. Add 3/4 of the salmon to the pot, reserving the rest for garnish. Add the halibut and cook just until done, about 5 minutes. Season to taste with salt and pepper and ladle into bowls. Garnish with the remaining smoked salmon and tarragon and serve.

*Note: Add any reserved crab steaming liquid. You can freeze the stock for up to 1 month.