

RECIPES *Seafood Fondue with Laurentide Dry Riesling*

INGREDIENTS

2c 1/2 & 1/2 OR whole Milk

1 c Water

1 c Laurentide Dry Riesling

1 T Lobster base*

1 1/2 T Cornstarch

4 T Tomato paste

1/4 t Paprika

1/4 t Pimenton**

1/2 t Old Bay seasoning

1-2 c Gruyere

1/2 c Lobster cooked***

slices hearty French bread

DIRECTIONS

1. In soup pot, combine 1st 4 ingredients and bring slowly to boil.
2. Blend cornstarch in ~2oz cold water 1st and then add to soup pot. Simmer until thickened.
3. Add tomato paste and spices. Stir and continue a slow simmer~ 5 min.
4. Shred cheese and slowly add to the bisque.
5. Remove from heat and blend to fully incorporate the cheese.
6. Pour into fondue pot OR slow cooker, add chopped seafood and heat slowly.
7. Enjoy with French bread for dipping and Laurentide Dry Riesling!

Serves: 4- 8 oz servings

* Concentrated Lobster base available in specialty food stores.

** Pimenton is smoked paprika. Regular Paprika can suffice.

***Substitute your choice and proportion of seafood. Shrimp, Crab also would be wonderful!