



*Carol Franko*  
Broker  
*"all the right ingredients"*

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HEARTH & HOME REALTY INC. BROKERAGE

## FRANKO'S FAVORITES

### Seafood Bisque

Melt  $\frac{3}{4}$  cup butter in heavy bottom large pot. Blend in 1 cup all-purpose flour and cook till bubbly. Drain 4 cups clams and stir liquid into flour mixture, reserving clams till later. Slowly stir in 8 cups milk and 2 cups table cream. In large frypan melt  $\frac{1}{2}$  cup butter and sauté 6-8 green onions thinly sliced (throw away half the green ends) until onions are limp. To frypan add 1 lb. lobster meat (go through it with fingers to get rid of any cartilage), 1 lb. crabmeat, 1 lb. shelled, cooked small shrimp, clams and stir lightly till seafood is hot through. Don't be concerned about the exact amount; I use frozen cans of lobster and crab. Carefully pour frypan contents into milk mixture. Add 1 cup dry white wine and  $\frac{1}{3}$  cup dry sherry to soup. Heat till hot through and serve garnished with sprig of parsley.