

# Gino's Smoked Salmon Bisque

## Ingredients

1 garlic clove chopped  
1 shallot chopped  
1/2 gallon heavy cream  
1 stalk green onion diced  
2 bay leaves  
4 oz smoked salmon  
1 oz unsalted butter  
Salt, black pepper and dry basil to taste (1 pinch of each)  
1 tbsp cornstarch diluted in 2 tbsp of cold water

## Preparation

Saute garlic and shallot with a touch of olive oil until translucent. Add heavy cream, smoked salmon, bay leaves, green onion, butter, salt, pepper and dry basil. Bring to a boil. Add cornstarch mixture.

Yield 4 servings (8 oz cups)

Gino's Restaurant is located at 429 Bay Street, Port Orchard. 360.874-2075

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