

Quick Easy Tomato Shrimp Bisque©

Ingredients:

4–15 oz. cans	Campbell's™ Tomato Bisque
3–12 oz. cans	tomato juice
1–10 oz. can	Ro•Tel™ original, drained (optional)
1 1/2–2 cups	whipping cream
2–3 Tbsp.	fresh dill, chopped
2–3 tsp.	lemon pepper
1 lb.	tiger shrimp, peeled, deveined, cut in half lengthwise
1	cucumber, peeled and cut into sticks

Method:

Spray a large pot heavily with a non-sticking spray. Heat soup, tomato juice and Ro•Tel™ and bring to a boil. Add whipping cream, dill, lemon pepper and heat through. When ready to serve, heat, add tiger shrimp and bring to a boil. Shrimp are done very quickly (just before coming to boil and curling up).

Serve in bowls with a stick of cucumber.

Hint: Taste for salt and lemon pepper.

Hint: Great with pasta or rice.

Hint: Recipe is easy to cut in half if used as an appetizer.

Hint: If you don't like spicy soups, leave out the Ro•Tel.

