



Total Time
0 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Looking to satisfy those seafood lovers?
Treat your pasta and your patrons to this
smoked salmon sensation!

Yields
13

INSTRUCTIONS

1. In a 15 quart pot, combine bisque with water.
2. Add chopped green peppers, smoked salmon, dill and cognac.
3. Heat to 180 degrees F. Hold for up to 4 hours.
4. Serve over pasta.