

Created by: Debra C. Argen

Michael Sujansky Recipes - The Bridgetown Mill House, Langhorne, Pennsylvania,

Chef Michael Sujansky of [The Bridgetown Mill House](#) located in [Bucks County](#) in [Langhorne, Pennsylvania](#) shares a delectable taste of the restaurant with his recipe for Lobster Bisque. The Bridgetown Mill House, circa 1791 was once a private home, and has been elegantly transformed into a gorgeous little inn with an excellent fine dining restaurant.

Bucks County native Chef Michael Sujansky has worked at The Bridgetown Mill House since the restaurant opened in 2003. I had the opportunity to meet him after having dinner in late March 2010. Like many young chefs, a position as a dishwasher at a restaurant first planted the seed that he might like a career as a chef. To pursue his career, he attended the prestigious culinary program at Johnson & Wales in Providence, Rhode Island. Upon graduation he honed his culinary career working at Main Line, Pennsylvania restaurants, followed by working at restaurants in New Hope in Bucks County. When the opportunity to work at The Bridgetown Mill House arose, he quickly accepted.



Chef Michael Sujansky

Chef Michael Sujansky's focus is to create great food, simply prepared, which is the perfect complement to the elegant dining room where the tables are set with pristine white linens, sparkling crystal, cut flowers in silver vases, and tea lights in glass holders. The ambience is gracious with attentive service by a knowledgeable staff, and classical music sets the mood in the dining room which features three walls of windows, a rough stone wall, an oversized brick hearth, an 1800s reclaimed brick floor, and an 1800s wood-beamed ceiling.

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Dining Room at The Bridgetown Mill House

The menu every three months, which keeps things interesting, he works with local farms, and creates tapas for outdoor dining in the summer months. When not working at the restaurant, he enjoys spending time with his wife and two young sons ages 2 ½ and 1½, and barbecuing for his friends at his home.



Lobster Bisque

Ingredients:

4

Lobster bodies, cleaned

4

Ounces

Lobster meat, chopped

2

Ribs

Celery, chopped

2

Medium

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Carrots, chopped

1

Large

Onion, chopped

2

Parsnips, chopped

1

Bulb

Fennel

10

Cloves

Garlic, chopped

3

Sprigs

Fresh Thyme

2

Tablespoons

Lobster Base

6

Ounces

Whole Peeled Tomatoes

$\frac{3}{4}$

Ounce

Heavy Cream

4

Ounces

Arborio Rice

Sea Salt, White Pepper, Butter, as needed

Method: In a large saucepan, sweat the celery, carrots, onions, parsnips, fennel, garlic, and thyme in 3 tablespoons butter. Add Arborio rice, whole peeled tomatoes, and lobster bodies, and simmer about 10

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minutes. Add heavy cream and lobster base. Cover with water and boil 20-30 minutes. Blend in high-speed blender until smooth. Pass through a chinois, and season to taste with sea salt and white pepper. Sauté lobster meat in butter. Pour bisque into bowls and garnish with the lobster meat.



The Bridgetown Mill House

The Bridgetown Mill House Dining Room is open for Dinner from Tuesday through Saturday from 5:00 pm.

Read about **The Bridgetown Mill House** in the **Restaurants** section.

The Bridgetown Mill House

Lodging & Dining

760 Langhorne-Newtown Road, Route 413

Langhorne, Pennsylvania 19047

United States

Telephone: +1-215-752-8996

Fax: +1-215-741-1668

Email: bridgetownmillhouse@yahoo.com

www.BridgetownMillHouse.com

Read about **Bucks County** in the **Destinations**, [Restaurants](#), and [Chefs' Recipes](#) sections.

For information on **Bucks County**, please visit the website: www.VisitBucksCounty.com.

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