

Oyster Stew

Ingredients

32 stewing oysters
¾ cup oyster liquor
1 cup half and half
1 cup milk
2 Tbsp. butter
4-5 drops Tabasco sauce
¼- ½ tsp. seafood seasoning
Salt and white pepper to taste

Directions

In 2-4 quart saucepan, simmer oysters in liquor until edges of oysters curl. Remove from heat and add remaining ingredients.

Return to heat and heat slowly; do not boil. Serve garnished with parsley or paprika.

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