

GUASTELLO'S VILLAGE MARKET

Creamy Oyster Stew

Serves 4

Ingredients:

2 tbl. butter
1 large shallot, minced (about ¼ cup)
2 large celery stalks, finely chopped (about ½ cup)
3 tbl. all-purpose flour
2 tbl. dry vermouth or sherry
½ cup heavy cream
4 cups milk
Coarse salt and freshly ground black pepper
¾ lb. shucked oysters with their liquor (about 1½ cups)
Paprika for sprinkling
Oyster crackers and Tabasco sauce for serving

Melt butter in a 4-quart saucepan over medium heat. Add shallot and celery; cook, stirring occasionally, just until beginning to turn translucent, about 3 minutes. Add flour, and cook, stirring, until light golden, about 1 minute.

Stir in vermouth, then add cream, whisking constantly; cook, whisking, until thickened and smooth, about 2 minutes. Slowly whisk in milk, and season with salt and pepper, whisking well to combine. Simmer, stirring occasionally, until thickened, about 3 minutes.

Reduce heat to medium-low. Add oysters and their liquor; cook, stirring occasionally, just until edges of oysters begin to curl, about 2 minutes. Season with salt and pepper. Ladle soup evenly into four bowls, and sprinkle with paprika; serve immediately. Serve with oyster crackers and Tabasco sauce, if desired.

Credit: Martha Stewart Living