

Oyster Stew

Ingredients:

4 cups heavy cream (or half and half)
1 pint Hilton's Oysters and liquor, separated
1 tablespoon unsalted butter
½ cup finely chopped celery
½ cup finely chopped onion
1 teaspoon celery seed
1 ½ teaspoons hot pepper sauce
1 tablespoon lemon juice
2 tablespoons freshly chopped parsley leaves, chervil, or chives
Salt and pepper

Directions:

In a heavy 2-quart saucepan over medium heat, bring the heavy cream and oyster liquor from the oysters to a simmer. Remove from heat.

Meanwhile, in a large sauté pan over medium heat, melt the butter. Add the celery and a pinch of the salt and sweat for 3 – 4 minutes. Add the onion and continue cooking until translucent, about 4 – 5 minutes. Add celery seed, hot pepper sauce, and oysters and cook for 1 – 2 minutes, or until the edges of the oysters start to curl. Just before serving, add the lemon juice, chopped herbs, and season with salt and pepper, to taste.

Serve with Oyster Crackers or Saltines if desired.

~ Credit: Susan Costner